



Better known as a variety in the great wines of Tokaji, at Lemberg Hárslevelü produces a dry white wine from vines planted in 1983.

TASTING NOTE

Light straw colour. Dried peach, nectarine with subtle notes of orange peel, hints of bay leave. Delicate fruit flavours, quince like texture with pithy length.

VINIFICATION DETAILS

These grapes can handle some rough handling, but at the same time demands respect. Two thirds of the crop was whole bunch pressed. The extracted juice was handled quite oxidative, settled overnight and the clear juice then taken to older 600 Lt barrels to offset natural fermentation. The other third of the crop was partially fermented with the skins. Whole bunches are added to the bottom of the vessel and the rest de-stemmed and crushed on top of this – whole berries were vinified by carbonic maceration. This batch was pressed two days later, and juice taken directly to barrel. A selected yeast strain was added to the portion to ensure a healthy and complete fermentation. Barrel maturation for another eight months before blending and bottling. A further bottle maturation of 10 months before market release

TECHNICAL ANALYSIS

Alcohol

14.7

Residual sugar

2.9

pH

3.45

Acidity

5.6

AWARDS

Tim Atkin MW: 94 pts

Platter: 4.5*

ATTRIBUTES



Origin

South Africa



Variety

Hárslevelü



Malolactic Fermentation

Partial



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Niel Russouw



Fining Agent



Closure

Cork



Region

Tulbagh



Vegan

Yes