

**HÁRSLEVELÜ, LEMBERG**

Vintage

**2019**


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**

Alternative methods in the making of this wine, including natural fermentation, carbonic maceration and orange winemaking, allowed for an ultra-premium blend of components. Delicate citrus and honeysuckle aromas on the nose, with layers of peach, marmalade and almond on the palate.

**VINIFICATION DETAILS**

This wine combines the best of both old world and new world winemaking techniques to achieve maximum complexity from a single site vineyard. True to Lemberg tradition, 80% of the wine was oxidatively vinified by natural fermentation in older 500L French oak wine barrels. A further 15% was vinified by carbonic maceration after which the wine was fermented in a second-fill 300L Hungarian oak barrel. Lastly a minor 5% component of orange wine fermented in a Flex-cube brought the final touches of complexity to this wine. Individual components were aged on the gross lees for 8 months before blending and bottling.

**TECHNICAL ANALYSIS**

Alcohol	Residual sugar
14.7	2.9
pH	Acidity
3.45	5.6

**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