



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