SECKFORD AGENCIES

LEMBERG WINE ESTATE

LEMBERG

SPENCER, LEMBERG

Vintage 2021



Spencer will challenge your preconceptions of Pinotage, in a style far removed from all stereotypes.

TASTING NOTE

Red cherry, plum and raspberry aromas backed by integrated oak. Full-bodied, fleshy wine with a balanced structure and lingering finish.

VINIFICATION DETAILS

Picked in the early mornings to benefit from the cool night temperatures. The grapes were destemmed and crushed after which it underwent two days of cold maceration before yeast inoculation. During fermentation, a combination of punch downs and pump overs were applied for the extraction of colour and tannins. Pressing was done after alcoholic fermentation was completed and the wine was then taken directly to barrel to undergo malolactic fermentation. The wine was then racked from the lees and and matured in a combination of 300L and 500L French oak barrels for 15 months.

AWARDS

Tim Atkin MW: 93 pts
Platter: 90 pts

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.6	2.1
pH	**Acidity**
3.55	6.0

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Pinotage	Yes	75cl	Yes

Fining Agent	Closure	Region	Vegan
None	Cork	Tulbagh	Yes