SECKFORD AGENCIES

LEMBERG WINE ESTATE

LEMBERG

SPENCER, LEMBERG

Vintage 2018



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

TASTING NOTE

Intense red fruit plotting sweet spices, plums, and mulberries with hints of vanilla on the nose. Velvety smooth tannins on the 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 three 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 before the alcoholic fermentation was completed and the must was then taken directly to barrel. Fermentation was completed and malolactic fermentation allowed in the barrels. Wine was then racked, returned, and matured in barrel for a further 14 to 18 months.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.4	2.6
pH	**Acidity**
3.52	5.2

AWARDS

Tim Atkin MW: 92 pts
Wine Advocate: 90 pts

ATTRIBUTES

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

Fining Agent	Closure	Region	Vegan
	Cork	Tulbagh	Yes