


**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 South Africa	 Variety Pinotage	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Fining Agent	 Closure Cork	 Region Tulbagh	 Vegan Yes	