SECKFORD AGENCIES

LEMBERG WINE ESTATE

LEMBERG

SPENCER, LEMBERG

Vintage 2017



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

TASTING NOTE

Bright ruby colour. Dark red fruit, brown spice, cinnamon sticks, and nutmeg. Departs with hints of hibiscus fragrance. Good fruit concentration, lingering cherry Tabaco. Soft, well balanced structure.

VINIFICATION DETAILS

Picked in the early mornings to benefit from the cool night temperatures. Destemmed, crushed followed by two days of cold maceration. During this period vigorous punch downs were done every 6 hours. The cold temperature ensures good colour and tannin extraction without extracting harsh tannins. Fermentation was done at a maximum temperature of 26°C to embrace a more elegant and subtle style. At the height of fermentation the ferment was delastaged three times a day. (Delastage – entails draining all the natural free run juice and then spraying it back over the skin cap ensuring proper juice distribution and homogenous skin contact). Pressing was done before the alcoholic fermentation was completed and the juice taken directly to barrel. Once fermentation was completed, 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
14.7	2.8
pH	**Acidity**
3.55	5.8

ATTRIBUTES

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

Fining Agent	Closure	Region	Vegan
	Cork	Tulbagh	Yes