SECKFORD AGENCIES

LEMBERG WINE ESTATE

LEMBERG

SPENCER, LEMBERG

Vintage 2016



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

TASTING NOTE

Intense red fruit with sweet spices, plums, mulberries and hints of vanilla on the nose. Velvety smooth tannins on the finish.

VINIFICATION DETAILS

Picked in the early morning to maintain the night temperature, grapes were pre-cooled to 4˚C before being de-stemmed and hand sorted. The grapes underwent 72 hours of cold maceration before fermentation to allow for soft tannin and colour extraction. Aged in a combination of 300L and 500L French oak barrels for 18 months before bottling.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.8	2.2
pH	**Acidity**
3.66	5.9

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Niel Russouw		Cork	Tulbagh	Yes