

# 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
рН	Acidity
3.66	5.9

# **ATTRIBUTES**

