SECKFORD AGENCIES

LEMBERG WINE ESTATE

LEMBERG

SPENCER, LEMBERG

Vintage 2014



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

TASTING NOTE

Described as 'a Pinotage for Pinot Noir lovers' by Tim Atkin, this is an exciting 100% Pinotage cuvée which is elegant and accessible with genuine charm. Ripe dark berries and plums are backed by spicy oak with a hint of dark chocolate. A firm and balanced structure leads to a full-bodied and concentrated palate with a lingering finish.

VINIFICATION DETAILS

Picked in the early mornings to maintain the night temperature, the grapes were pre-chilled to 4˚C before being de-stemmed and hand sorted. The grapes underwent a 48 hours' cold maceration period before fermentation to allow for soft tannin and colour extraction. Aged in first- and second-fill 225L and 300L French oak barrels for 18 months before being bottled unfined and unfiltered.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
15.0	2.3
pH	**Acidity**
3.61	5.5

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Niel Russouw		Cork	Western Cape	Yes