

LOUIS, LEMBERG

Vintage

2021


The Mediterranean varietals typical to the regions of Southern France has inspired this blend made from vineyards in the Tulbagh Valley.

TASTING NOTE

Intense red blend with black currant, violet, fennel, and cherry tobacco aromas. Velvety tannins supported by integrated oak leads to a lingering finish on the palate. Syrah 82%, Grenache 8%, Mourvèdre 10%.

VINIFICATION DETAILS

The grapes were harvested early morning to retain the overnight temperature before being de-stemmed and berry sorted by hand. The grapes were cold macerated for 72 hours before fermentation during which a combination of punch-downs and pump-overs were applied. Time on the skins varied from a week to three weeks before all the free-run juice was drained separately from the harsher pressings. The wines were matured separately in French oak barrels. After 10 months, blended and returned to barrel for another 5 months to allow seamless integration.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.2	2.6
pH	Acidity
3.49	5.7

ATTRIBUTES



Origin

South Africa



Variety

Red Blend



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Fining Agent

None



Closure

Cork



Region

Tulbagh



Vegan

Yes