

LOUIS, LEMBERG

Vintage

2020





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 red currant, forest floor, fennel, and all spice aromas. Velvety tannins supported by integrated oak leads to a warm, lingering finish on the palate. Syrah 51%, Grenache 17.5%, Mourvèdre 17.5%, Viognier 9% and Petite Sirah 5%

VINIFICATION DETAILS

The grapes were harvested early morning before being de-stemmed and berry sorted. Cold macerated for at least 48 hours before fermentation where during a combination of punch-downs and pump-overs are 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 retuned to barrel for another 6 months to allow seamless integration.

AWARDS

Tim Atkin MW: 92 pts

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	3.3
рН	Acidity
3.53	5.6

ATTRIBUTES

