

### 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**

