


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 returned 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
pH	Acidity
3.53	5.6

ATTRIBUTES

 Origin South Africa	 Variety Red Blend	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Fining Agent None	 Closure Cork	 Region Tulbagh	 Vegan Yes	