

LOUIS, LEMBERG

Vintage

2019



LEMBERG



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

TASTING NOTE

Vibrant dark ruby colour. Aromas of warm spice with freshly crushed black and green peppercorns. Hints of dried aged meaty savouriness, lingering with subtle undertones of blue berry. Complex amalgamation of dark fruit and spice presents itself layer by layer with each enticing sip. Well balanced with a moreish tannin structure. Syrah 76%, Mourvèdre 18%, Grenache 6%.

VINIFICATION DETAILS

The grapes were harvested early morning before being destemmed and berry sorted. The Grenache were cold macerated for 48 hours before the onset of natural fermentation. The Syrah, Mourvèdre and Grenache were inoculated with yeast after which a combination of punch downs and pump-overs were applied. The Syrah and Mourvèdre were allowed an extra 2 weeks on the skins after alcoholic fermentation. The wines were then pressed to barrel, separating the high-quality free run from the harsher pressings. The wines were aged separately in combination of 225L, 300L and 500L barrels for 10 months after which the best barrels were selected to be used as the blending components. After the wines were blended, it was returned to barrel for another 8 months to allow for perfect integration. The wine is bottled unfined and unfiltered.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.4	2.7
pH	Acidity
3.53	6.1

AWARDS

Tim Atkin MW: 93 pts

ATTRIBUTES



Origin

South Africa



Variety

Red Blend



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Fining Agent



Closure

Cork



Region

Tulbagh



Vegan

Yes