

LOUIS, LEMBERG

Vintage

2016



LEMBERG



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

TASTING NOTE

Intense in colour, with aromas of dark fruit, spice and earthy notes. The palate is complex, with fruit beautifully backed up by finely-integrated oak. The full body and juicy tannins give way to a lengthy, elegant finish. A blend of 52% Syrah, 32% Mourvèdre and 12% Grenache.

VINIFICATION DETAILS

The grapes were harvested early morning before being de-stemmed and berry sorted. The Grenache was cold macerated for at least 48 hours before fermentation was allowed to start naturally, while the Syrah and Mourvèdre were inoculated with yeast after which a combination of punch downs and pump-overs were applied until fermentation was complete. The Syrah and Mourvèdre were given an extra two weeks on the skins. The wines were then pressed to barrel, separating the high quality free run from the harsher pressings, and aged separately in a blend of 225L, 300L and 500L barrels for 10 months. The best barrels were then selected to be used as the blending components; after blending the final wine was returned to barrel for another 12 months to allow for perfect integration. The wine was bottled unfined and unfiltered.

TECHNICAL ANALYSIS

Alcohol

Residual sugar

14.7

3.2

pH

Acidity

3.58

5.5

ATTRIBUTES



Origin

South Africa



Variety

Red Blend



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Niel Russouw



Fining Agent



Closure

Cork



Region

Tulbagh



Vegan

Yes