



LOUIS, LEMBERG

Vintage

2014



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, 24% Mourvèdre, 15% Carignan and 9% Grenache.

VINIFICATION DETAILS

The grapes were harvested in the early morning before being de-stemmed and berry sorted. The Grenache is cold macerated for at least 48 hours before fermentation is allowed to start naturally. The Syrah, Mourvèdre and Carignan are inoculated with yeast after which a combination of punch downs and pump-overs are applied until fermentation is complete. The Syrah and Mourvèdre are allowed an extra 2 weeks on the skins. The wines are then pressed to barrel, separating the high quality free run from the harsher pressings. The wines are aged separately in a blend of 225L, 300L and 500L barrels for 10 months after which the best barrels are selected to be used as the blending components. After the wines are blended they are returned to barrel for another 12 months to allow for perfect integration. The wine is bottled unfinned and unfiltered.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
15.0	2.4
pH	Acidity
3.64	5.6

ATTRIBUTES

 Origin South Africa	 Variety Red Blend	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Blank
 Winemaker Niel Russouw	 Fining Agent Blank	 Closure Cork	 Region Tulbagh	 Vegan Blank