LEMBERG
WINE ESTATE

Lemberg Syrah

Dark ruby colour. Vibrant red fruit, warm spice, underlying violet notes. Delicate notes of cinnamon with hints of goji berry. Smooth supple tannin structure. Seamless integration with good structure and a juicy lingering length.

Viticultural Details

Varietal	Syrah
Soil Type	Alluvial sand on layers of clay
Balling	27

Vinivication

The grapes were harvested early morning before being de-stemmed and berry sorted. All the reds are 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 vary from a week to three weeks before all the free-run juice is drained separately from the harsher pressings. The Syrah is fermented and aged in a 5 000L French oak barrel, also known as a Cuve Tronconique, for 10 months before bottling. Bottle matured for an additional 12 months.

Wine Analysis

Alcohol	14.37%
Residual Sugar	4.3 g/L
pH	3.55
Total Acid	5.9 g/L
Volatile Acidity	0.82 g/L
FSO2	41 mg/L
TSO2	121 mg/L

Maturation

Ready to drink and will develop well for 5 years.

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