



Lemberg Cape Blend 2020

Vibrant red colour. Melange of berry flavours with hints of nostalgic liquorice. Abundance of red fruit flavours on the pallet with juicy tannins. Soft and smooth with intriguing moreish length.

VITICULTURAL DETAILS

Varietal	Pinotage 45%, Shiraz 32%, Grenache 17%, Pinot Noir 3%, Mourvèdre 3%
Soil Type	Alluvial sand on layers of clay
Harvesting dates	19 & 22 February 2020
Balling	23.5°B

VINIFICATION

The grapes were harvested early morning before being de-stemmed and berry sorted. 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. All components were made and aged separately 12 months before blending and bottling.

WINE ANALYSIS

Alcohol	12.75%
Residual Sugar	2.5 g/L
pH	3.56
Total Acid	5.6 g/L
Volatile Acidity	0.77 g/L
FSO2	40 mg/L
TSO2	146 mg/L
Production	1000 cases (6) bottled under screwcap

MATURATION

The tannin structure allows for early drinking, but the wine will also benefit with 3 years of optimal cellaring.

