

Lady 2021

The Lady of Lemberg symbolizes the expressive characters captured by different varieties – the fragrance and richness of Viognier, the finesse of the Hungarian grape Hárslevelü, the Chenin Blanc to impart apricot kernel nuttiness and a touch of freshness from our old Sauvignon Blanc vines.

Light straw colour. Delicate orange blossom aromas entice on entry, with hints of pear, fleshy yellow peach, and roasted almonds, which follow through on the palate.

VITICULTURAL DETAILS

Varietal	Hárslevelü 66%, Viognier 22%, Sauvignon blanc 7%, Chenin blanc 5%,
Soil Type	Alluvial sand on layers of clay Shale clay soils from the valley
Harvesting dates	11, 15, 16 and 21 February, 16 March 2021
Balling	22.5°B – 24°B

VINIFICATION

This wine made in a style with minimum interference. All the grape components were hand harvested and brought to the cellar in small lug boxes. The grapes were bunch sorted, destemmed, and crushed. Juice was settled for 24 hours after which the clean juice was racked and taken to barrels where natural fermentation occurred.

All components matured in barrel on the gross lees for 6 months.

WINE ANALYSIS

Alcohol	14.04%
Residual Sugar	3.4g/l
pH	3.32
Total Acid	5.8g/l

Production	1300 cases (6) bottled under screwcap
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MATURATION

Ready to drink now but will benefit from another 3 to 5 years optimal cellaring.

