



## Lemberg Pinotage 2020

*Vibrant dark ruby colour. An abundance of berry flavours. Black fruit, mulberry with plum and black cherry vivacity. Well-rounded richness with subtle spicy notes. Smooth and balanced texture with a lingering succulence, framed with an intriguing thought of wood spice.*

### VITICULTURAL DETAILS

Varietal	Pinotage
Soil Type	Alluvial sand on layers of clay
Harvesting dates	5 February 2020
Balling	23.5°B

### VINIFICATION

Picked in the early mornings to maintain the night temperature, our grapes pre-chilled to 4°C before being de-stemmed and hand sorted. The grapes had 48 hours cold soaking before fermentation to allow for soft tannin and colour extraction. After fermentation, only the best quality free run juice was drained to barrels where malolactic fermentation was allowed. Aged in older 225L and 300L French barrels for 12 months.

### WINE ANALYSIS

Alcohol	12.58%
Residual Sugar	2.4 g/L
pH	3.58
Total Acid	5.7 g/L
Volatile Acidity	0.78 g/L
FSO <sub>2</sub>	45 mg/L
TSO <sub>2</sub>	144 mg/L
Production	1900 cases (6) bottled under cork

### MATURATION

Ready to drink and will age well for 5 years.

