



Lemberg 'Rosie's' blanc de noir 2022

Appealing onion skin colour with aromas of Turkish delight, pomegranate, and a melange of red berries. Crispy and fresh with good palate structure.

VITICULTURAL DETAILS

Varietal	47% Syrah, 27% Pinot noir 26% Grenache
Soil Type	Alluvial sand on layers of clay
Harvesting dates	28 January, 2 February & 1 March
Balling	20°B

VINIFICATION

The grapes were harvested at 20°B in the early morning to maintain the night temperature. It was then whole bunch pressed under reductive conditions and not allowed any skin contact. The juice was cold settled for 24h before being cold fermented in a stainless-steel. It was then aged for 3 months on fine lees before being stabilized and bottled.

WINE ANALYSIS

Alcohol	11.78 %
Residual Sugar	1.5 g/L
pH	3.34
Total Acid	5.8 g/L
VA	0.26 g/L
FSO2	40 mg/L
TSO2	133 mg/L
Production	1039 cases (6) bottled under screwcap

MATURATION

Ready to drink and will age well for another 2 years.

