



Lemberg Sauvignon blanc 2022

Lively Sauvignon blanc that brims with enticing passionfruit, gooseberry, and guava notes, balanced by a bright acidity and flinty finish.

VITICULTURAL DETAILS

Varietal	Sauvignon blanc
Soil Type	Alluvial sand on layers of clay
Harvesting dates	15 February 2022
Balling	21.5°B

VINIFICATION

Picked in the early mornings to maintain the night temperature, our grapes are pre-chilled to 4°C before the grapes are crushed and allowed 4 hours skin contact under reductive conditions. The juice is then cold settled for 48hrs, after which it is racked and inoculated with thiol releasing yeast. The wine matured for 3 months on the fermentation lees before being stabilized and bottled.

WINE ANALYSIS

Alcohol	12.43 %
Residual Sugar	1.6 g/l
pH	3.36
Total Acid	6.0 g/l
Volatile Acidity	0.29 g/l
FSO ₂	29 mg/l
TSO ₂	101 mg/l

Production 691 cases (6) bottled under screwcap

MATURATION

Optimally intended for immediate enjoyment yet may be cellared for up to two years from vintage.

