



Lemberg Syrah 2021

Dark ruby colour. Vibrant red fruit, plums, aniseed, and whole black pepper kernels. Smooth supple tannin structure. Seamless integration with good structure and a juicy lingering length.

VITICULTURAL DETAILS

Varietal	Syrah
Soil Type	Alluvial sand on layers of clay
Harvesting dates	10 March 2021
Balling	24.5°B

VINIFICATION

The grapes were harvested early morning before being de-stemmed and berry sorted. All 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 varied from a week to three weeks before all the free-run juice was drained separately from the harsher pressings. The Syrah is fermented and aged in a combination of older 500L French oak barrels and a 5 000L Cuvée Tronconique for 10 months before bottling.

WINE ANALYSIS

Alcohol	14.15 %
Residual Sugar	2.5 g/L
pH	3.40
Total Acid	6.0 g/L
Volatile Acidity	0.56 g/L
FSO2	29 mg/L
TSO2	77 mg/L
Production	885 cases (6) bottled under screwcap

MATURATION

Ready to drink and will develop well for 5 years.

