



## Lemberg Chenin blanc 2023

*Expressive Chenin blanc with a bouquet of pineapple, guava and apricot aromas, supported by a bright burst of lime and kiwi fruit on the palate.*

### VITICULTURAL DETAILS

Varietal	Chenin blanc
Soil Type	Glenrosa
Harvesting date	14 February 2023
Balling at harvest	22.3°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 2 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 5 months on the fermentation lees before being stabilized and bottled.

### WINE ANALYSIS

Alcohol	12.27 %
Residual Sugar	1.7 g/l
pH	3.37
Total Acid	6.2 g/l
FSO2	46 mg/l
TSO2	129 mg/l

Production 514 cases (6) bottled under screwcap

### MATURATION

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

