



Lemberg Rosie's blanc de noir 2023

*Appealing onion skin colour with opulent aromas of Turkish delight, strawberries and rose water.
Elegant palate with lingering red berry flavours.*

VITICULTURAL DETAILS

Varietal	40% Syrah, 30% Pinot noir 30% Grenache
Soil Type	Alluvial sand on layers of clay
Harvesting dates	19 January, 31 February & 1 March 2023
Balling	19-20°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 allowed minimal skin contact. The juice was cold settled for 24h before being cold fermented in a stainless-steel. It was then aged for 4 months on fine lees before being stabilized and bottled.

WINE ANALYSIS

Alcohol	12 %
Residual Sugar	1.7 g/L
pH	3.37
Total Acid	6.2 g/L
VA	0.27 g/L
FSO ₂	46 mg/L
TSO ₂	129 mg/L
Production	647 cases (6) bottled under screwcap

MATURATION

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

