



Lemberg Sauvignon Blanc 2023

Lively Sauvignon Blanc that brims with enticing pineapple, passionfruit, and lime notes, balanced by a bright acidity and flinty finish.

VITICULTURAL DETAILS

Varietal	Sauvignon blanc
Soil Type	Alluvial sand on layers of clay
Harvesting dates	14 February 2023
Balling	23°B

VINIFICATION

Picked in the early mornings to maintain the night temperature. The grapes were crushed under reductive conditions and allowed 4 hours skin contact in the press. The free run juice was then cold settled for 24hrs, after which it was racked and inoculated with a thiol releasing yeast strain. The wine matured for 3 months on the fermentation lees before being stabilized and bottled.

WINE ANALYSIS

Alcohol	13.4 %
Residual Sugar	2.1 g/l
pH	3.43
Total Acid	5.8 g/l
Volatile Acidity	0.33 g/l
FSO2	37 mg/l
TSO2	101 mg/l
Production	420 cases (6) bottled under screwcap



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