

Lemberg Sauvignon Blanc 2011

The Sauvignon Blanc shows good fruit intensity and all round freshness. The wine has attractive upfront aromas with layers of yellow peach, green winter melon, fig and green apple. Flavours follow through onto the full rounded palate, combining with the refreshing crispness, perfected by a lingering aftertaste.

variety : Sauvignon Blanc | 88% Sauvignon Blanc, 12% Semillon

winery : Lemberg Wine Estate

winemaker : David Sadie

wine of origin : Tulbagh

analysis : alc : 11.8 % vol rs : 1.12 g/l pH : 3.25 ta : 6.5 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity

pack : Bottle **closure :** Cork

ageing : 3 - 4 years

in the vineyard : Soil type: Alluvial sand on layers of clay - planted in 1980.

about the harvest: Harvest date: 29th of January 2010

Harvest analysis: 21 - 22° Balling

Vinification: Picked in the early mornings to maintain the night temperature.

in the cellar : Pre-chilled to 4°C before being destemmed and 6 hours of cold soaking before fermentation draining the free run juice. The juice was cold settled for 48 hours and then racked and inoculated. The wine matured for 6 months on the fermentation lees before being stabilised and bottled. contact. 12 Year old barrel fermented Semillon blended before settling.

Total production: 850 cases(6) bottled under screwcap

