

## Lemberg Pinotage 2010

The wine shows beautiful red fruit with underlying spice that follows through on the dense, yet balanced palate. A fine and elegant tannin structure allows for early drinking but will benefit from a few years of ageing.

**variety :** Pinotage | 100% Pinotage

**winery :** Lemberg Wine Estate

**winemaker :** David Sadie

**wine of origin :** Tulbagh

**analysis :** alc : 14.5 % vol   rs : 2.1 g/l   pH : 3.53   ta : 5.3 g/l   so2 : 76 mg/l   fso2 : 26 mg/l

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

**pack :** Bottle   **closure :** Cork

**ageing :** 5 - 7 years

**in the vineyard :** Soil type: Alluvial sand on layers of clay.

**about the harvest:** Harvest date: 10th - 14th of February 2010

Harvest analysis: 25° Balling

Picked in the early morning.

**in the cellar :** To maintain the night temperature, our grapes pre-chilled to 4°C before being destemmed and hand sorted. The grapes had 48 hours cold soaking before fermentation to allow for soft tannin and colour extraction. After fermentation, only the best quality free run juice was drained to barrels where malolactic fermentation was allowed. Aged in older 225 and 300 litre French barrels for 12 months.

Total production: 500 cases (6) bottled under natural cork.

