

Lemberg Syrah Blanc de Noir 2011

The delightful wine is all about freshness with a low alcohol of only 11.5%. The Syrah grapes were whole bunch pressed with no extended skin contact to obtain the best quality free run juice possible and maintain its beautiful light peach colour.

variety : Shiraz | 100% Syrah

winery : Lemberg Wine Estate

winemaker : David Sadie

wine of origin : Tulbagh

analysis : alc : 11.5 % vol rs : 1.9 g/l pH : 3.26 ta : 6.0 g/l so2 : 78 mg/l fso2 : 35 mg/l

type : Rose **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle **closure :** Screwcap

ageing : 3 - 4 years

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

about the harvest: Hand harvested in small crates at the end of January.

Harvest date: 29th and 30th of January 2011

Harvest analysis: 18 - 20 Balling

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

in the cellar : Our grapes were whole bunch pressed without any skin contact at 14°C with a red wine mediterranean yeast. Only the best quality juices were used for fermentation in a stainless steel tank. Cold fermented with Mediterranean red wine yeast.

Total production

1 000 cases (6) bottled under screw cap

