

Lemberg Spencer 2010

The wine shows beautiful red fruit with underlying spice that follows through on the dense, yet balanced palate. The wine's quality is complemented by the firm and concentrated tannin structure which will allow for further maturation in bottle.

variety : Pinotage | 100% Pinotage

winery : Lemberg Wine Estate

winemaker : David Sadie

wine of origin : Tulbagh

analysis : alc : 14.5 % vol rs : 2.2 g/l pH : 3.53 ta : 5.6 g/l so2 : 66 mg/l fso2 : 15 mg/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : Lemberg's soils have produced its first Estate Wine under the watchful eye of proprietor, Henk du Bruyn. Spencer is the name that inspired the 100% Pinotage from a single vineyard planted in the early 1990's.

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 mornings to maintain the night temperature.

in the cellar : Our grapes were prechilled to 4°C before being destemmed and hand sorted on sorting tables. The grapes were cold soaked for 48 hours prior to fermentation. After fermentation, only the best quality free run juice was drained to barrels where malolactic fermentation was done. Spencer aged for 19 months in 1st, 2nd and 3rd fill French 225 litre and 300 litre barrels.

Total Production

330 wooden cases of 6

Spencer is bottled in recycled bottles and labelled with tree-free paper, corked with a natural cork and sealed off with natural wax. Ultimately Spencer is boxed in a wooden Lemberg box, giving our Spencer the natural feel it deserves. Everything inside, including the box, is 100% recyclable.

Thank you very much for investing in our Spencer 2010, we hope you will enjoy every moment of it.

