

Lemberg Pinot Noir 2011

The wine shows red fruit, dark cherries with an underlying chalkiness evident from the soil it grows in. The fruit follows through on the elegant and 13.5% alcohol palate. The wine's quality is complemented by the firm and concentrated tannin structure which will allow for further maturation in bottle.

variety : Pinot Noir | 100% Pinot Noir

winery : Lemberg Wine Estate

winemaker : David Sadie

wine of origin : Tulbagh

analysis :

type : Red **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Lemberg's soils have produced another Estate Wine under the watchful eye of proprietor, Henk du Bruyn. The first single cultivar Pinot noir was inspired from a single vineyard planted in the early 1990's.

Soil type: Alluvial sand on layers of clay.

about the harvest: Harvest date: 1st February 2011

Harvest analysis: 23.5 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 partially natural fermentation, only the best quality free run juice was drained to barrels where malolactic fermentation was done. The wine aged for 12 months in old 500 litre French oak barrels as well as in 2nd and 3rd fill French 225 litre barrels.

Total Production

200 wooden cases of 6

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

Thank you very much for investing in our Pinot noir 2011, we hope you will enjoy every moment of it.

