

## Lemberg Viognier 2011

A bouquet of almonds, floral, perfume, dried spice and stone fruit flavours define the aromatics on the nose. The palate is complex, round, fresh with good weight due to a 50% natural fermentation and aging in older French oak barrels.

**variety** : Viognier | 100% Viognier

**winery** : Lemberg Wine Estate

**winemaker** : David Sadie

**wine of origin** : Tulbagh

**analysis** : alc : 13.81 % vol   rs : 2.4 g/l   pH : 3.35   ta : 6.0 g/l   va : 0.43 g/l   so2 :  
100 mg/l   fso2 : 23 mg/l

**type** : White   **wooded**

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

**in the vineyard** : Viognier from the Breedekloof were harvested at the end of February and brought to the Lemberg cellar for vinification.

**about the harvest**: Harvest Date: 28/02/2011  
Harvest Analysis: 23.5° balling

**in the cellar** : Wholebunch pressed, only the free run juice was used for fermentation in old 500L French oak barrels. Neither enzymes nor any acidification were used and 50% of the barrels naturally went through alcoholic fermentation. Malolactic fermentation was prevented and the wines were batonnaged once every 2 to 3 weeks while aging on the primary lees in the barrels. The wine aged 9 months in barrel before being bottled.

