

Lemberg Cape Blend 2011

The blend is supported by the fruit and spice of the Syrah, complimenting the Pinotage's structure and tannins and rounded of with the delicate Pinot Noir flavours.

variety : Shiraz | 4% Pinot Noir, 66% Syrah, 30% Pinotage

winery : Lemberg Wine Estate

winemaker : David Sadie

wine of origin : Tulbagh

analysis : alc : 14.5 % vol rs : 2.6 g/l pH : 3.65 ta : 5.3 g/l va : 0.55 g/l so2 : 79 mg/l fso2 : 28 mg/l

type : Red **wooded**

pack : Bottle **closure :** Cork

in the vineyard : 4% of Pinot Noir and 66% of Syrah has been blended with 30% of Pinotage to create a fresh red fruit driven Cape blend from Tulbagh's soils.

about the harvest: The grapes were harvested early morning before being destemmed and berry sorted.

Harvest & Analysis:

Pinot Noir: 1/02/2011

Pinotage: 14/02/2011

Syrah: 17/02/2011

in the cellar : All the reds are Cold macerated for at least 48 hours before fermentation where during a combination of punch-downs and pump-overs are applied. Time on the skins vary from a week to three weeks before all the free-run juice are drained separately from the harsher pressings.

The Syrah is fermented and aged in a 5 000L French oak barrel, also known as a Cuve Tronconique. The Pinotage and Pinot Noir are aged in a blend of 225L, 300L and 500L barrels, varying from first to fourth fill. All components are thus made and aged separately for the first 10 months before being blended where after it is aged in a 5 000L French oak Tronconique for two months.

The 2011 vintage is Lemberg's first Cape blend.

