

## Lemberg Syrah 2011

Lemberg's soils leans to fresh red fruit and spice driven flavours.

**variety :** Shiraz | 100% Syrah

**winery :** Lemberg Wine Estate

**winemaker :** David Sadie

**wine of origin :** Tulbag

**analysis :** alc : 14.5 % vol   rs : 3.6 g/l   pH : 3.62   ta : 5.8 g/l   va : 0.55 g/l   so2 : 72 mg/l   fso2 : 24 mg/l

**type :** Red   **wooded**

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

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

Harvest Date & Analysis

Syrah: 17/02/2011

23.5 – 24.5 balling

**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, for 12 months before bottling. Bottle matured for an additional 6 months.

