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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.