

Lemberg Estate Sauvignon Blanc 2012

The Sauvignon blanc vines dating back to 1980 still produce beautiful and intense fruit from which we make our Estate Sauvignon blanc. Our focus is on a pure, fresh and balanced style.

variety : Sauvignon Blanc | 100% Sauvignon blanc

winery : Lemberg Wine Estate

winemaker : David Sadie

wine of origin : Tulbagh

analysis : **alc** : 12.15 % vol **rs** : 1.5 g/l **pH** : 3.42 **ta** : 5.2 g/l **so2** : 119 mg/l **fso2** : 27 mg/l

type : White **style** : Dry **body** : Medium **taste** : Fruity

pack : Bottle **closure** : Screwcap

ageing : 3 - 4 years

in the vineyard : Soil type: Alluvial sand on layers of clay.

about the harvest: **Harvest date**: 2nd of February 2012

Picked in the early mornings to maintain the night temperature

in the cellar : Our grapes pre-chilled to 4°C before being de-stemmed and 6hrs of cold soaking before fermentation draining the free run juice. The juice was cold settled for 48hrs and then racked and inoculated. The wine matured for 6 months on the fermentation lees before being stabilized and bottled

The wine aged for 9 months on its fine lees in tank.

