

## Lemberg Surin 2011

With a alcohol level of 12% and a residual sugar content of only 100g/L, this style makes for a fresher, less – sticky vine dried Sauvignon blanc.

**variety :** Sauvignon Blanc | 100% Sauvignon blanc

**winery :** Lemberg Wine Estate

**winemaker :** Henk du Bruyn

**wine of origin :** Tulbagh

**analysis :** alc : 12.36 % vol    rs : 100 g/l    pH : 3.64    ta : 5.6 g/l

**type :** Dessert    **style :** Sweet    **taste :** Fruity

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

**in the vineyard :** Surin is the Synonym for the desiccated sweet Sauvignon blanc, made from vineyards planted in the early 1980's.

**Soil type:** Alluvial sand on layers of clay.

The stems of the Sauvignon blanc bunches were twitched with pliers at 20 – 22 balling. This technique, called desiccation, is used to dehydrate/dry out the grapes till it reaches double the sugar content, 40 balling, hence the name, Vine dried, for the style of sweet wine we made. The grapes were dried out on the vineyards for 3 – 4 weeks before being harvested

**about the harvest:** **Harvest date:** 8th of March 2011

Harvested early in March after which the grapes were hand sorted on a sorting table to avoid any rot that may occur.

**in the cellar :** Pressed repetitively and worked very oxidatively, the juice were settled for 12 hours before being racked to old French oak barrels for natural fermentation, malolactic fermentation and aging The wine only aged for a year in the French oak barrels before being stabilised (not cold stabilised) and bottled.

