

## Lemberg Syrah Blanc de Noir 2012

The delightful wine is all about freshness with a low alcohol of only 11.5%. The Syrah grapes were whole bunch pressed with no extended skin contact to obtain the best quality free run juice possible and maintain its beautiful light peach colour.

**variety :** Shiraz | 100% Syrah

**winery :** Lemberg Wine Estate

**winemaker :** David Sadie

**wine of origin :** Tulbagh

**analysis :** alc : 11.5 % vol   rs : 1.9 g/l   pH : 3.26   ta : 6.0 g/l   so2 : 78 mg/l   fso2 : 35 mg/l

**type :** Rose   **style :** Dry   **body :** Light   **taste :** Fruity

**pack :** Bottle   **closure :** Screwcap

**ageing :** 3 - 4 years

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

**about the harvest:** Hand harvested in small crates at the end of January.

Harvest date: 29th and 30th of January 2011

Harvest analysis: 18 - 20 Balling

Vinification: Picked in the early mornings to maintain the night temperature.

**in the cellar :** Our grapes were whole bunch pressed without any skin contact at 14°C with a red wine mediterranean yeast. Only the best quality juices were used for fermentation in a stainless steel tank. Cold fermented with Mediterranean red wine yeast.

**Total production**

1 000 cases (6) bottled under screw cap

