

Hárslevelü 2022

Hárslevelü has become synonymous with Lemberg Wine Estate.

Alternative methods in the making of this wine, including natural fermentation, allowed for an ultra-premium blend of selected barrels.

Light straw colour. Spicy and aromatic wine with aromas of lemon zest, linden tree flower and nectarines that follow through on the palate with compendious length.

VITICULTURAL DETAILS

Varietal	Hárslevelü
Soil Type	Alluvial sand on layers of clay
Harvesting dates	1 March & 8 March 2022
Balling	24°B

VINIFICATION

Natural fermentation led to a selection of unique barrels that were blended. These grapes can handle some rough handling, but at the same time demands respect. The extracted juice was handled in an oxidative manner, settled overnight and the clear juice then taken to older 500L and 600L barrels to offset natural fermentation. Barrel maturation for another 6 months before blending and bottling.

WINE ANALYSIS

Alcohol	14.64 %
Residual Sugar	2.6 g/l
pH	3.47
Total Acid	5.5 g/l
FSO ₂	28 mg/l
TSO ₂	111 mg/l
Production	786 cases (6) bottled – natural cork closure

MATURATION

Bracing freshness in youth, although still generous in structure to develop depth and dimension for up to eight years of optimal cellaring.

