

Pinot noir 2021

Our Pinot noir is a true expression of the Lemberg Wine Estate terroir.

Aromas of ripe red berries and tomato leaf with an undertone of forest floor and tobacco.

Medium bodied with velvety tannins.

VITICULTURAL DETAILS

Varietal	Pinot noir
Soil Type	Alluvial sand on layers of clay
Harvesting dates	22 January 2020
Balling	23°B

VINIFICATION

Picked in the early mornings to maintain the night temperature, our grapes were pre-chilled to 4°C before being de-stemmed and hand sorted on sorting tables. The grapes were cold soaked for 48 hours prior to fermentation. After partial natural fermentation, only the best quality free run juice was drained to barrels for malolactic fermentation and aging. The wine aged for 12 months in old 500 L French oak barrels as well as in 2nd and 3rd fill French 225L barrels.

WINE ANALYSIS

Alcohol	13.74 %
Residual Sugar	2.8 g/l
pH	3.45
Total Acid	5.9 g/l
Volatile Acidity	0.69
FSO ₂	25 mg/l
TSO ₂	130 mg/l
Production	706 cases (6) under natural cork

MATURATION

Ready to drink and will develop well for 5 years.

