

SPENCER, LEMBERG

Vintage

2016





Spencer will challenge your preconceptions of Pinotage, in a style far removed from all stereotypes.

TASTING NOTE

Intense red fruit with sweet spices, plums, mulberries and hints of vanilla on the nose. Velvety smooth tannins on the finish.

VINIFICATION DETAILS

Picked in the early morning to maintain the night temperature, grapes were pre-cooled to 4°C before being de-stemmed and hand sorted. The grapes underwent 72 hours of cold maceration before fermentation to allow for soft tannin and colour extraction. Aged in a combination of 300L and 500L French oak barrels for 18 months before bottling.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.8	2.2
рН	Acidity
3.66	5.9

ATTRIBUTES

