

# 'Lemberger'



www.nysaes.cornell.edu

**Synonyms:** 'Lemberger' is known by many names: 'Limberger' in Germany, 'Blaufränkisch' in Austria, 'Franconia' in Friuli and 'Kekfrankos' in Hungary (1).

Other names include: 'Blanc Doux', 'Blauer Lemberger', 'Blauer Limberger', 'Blue French', 'Burgund Kekfrankos', 'Burgund Mare', 'Cerne', 'Cerne Skalicke', 'Cerny Muskatel', 'Chirokolistny', 'Crna Moravka', 'Feron', 'Fraenkische', 'Fraenkische Schwarz', 'Frankovka', 'Frankovka Cerna', 'Frankovka Modra', 'Fruehschwarze', 'Game', 'Kekfrank', 'Lampart', 'Maehrische', 'Modra Frankija', 'Modry Hyblink', 'Moravka', 'Moravske', 'Muskateller Schwar', 'Nagyburgundi', 'Neskorak', 'Neskore', 'Neskore Cierne', 'Noir de Franconie', 'Oporto', 'Orna Frankovka', 'Portugais Lerouse', 'Portugais Leroux', 'Portugais Rouge', 'Pozdni', 'Pozdni Skalicke Cerne', 'Schwarzgrobe', 'Serina', 'Shirokolistnyi', 'Sshwarze Fraenkische', 'Starosvetske', 'Starovetsky Hrozen', 'Szeleslevelue', 'Teltfuertue Kekfrankos', 'Teltfurtu Kekfrankos', 'Velke Bugundske' (8).

**Pedigree:** 'Gouais Blanc' x an unknown variety (possibly 'Blauer Zierfandler') (7).

**Origin:** Austria (8). According to Ciocco (4), it probably originated in vineyards on the lower stretches of the Danube River. He stated the grape was documented in Austria in the second half of the 18th century and in the 19th century, a "wine improvement society" advocated replacing high-yielding varieties with high-quality grapes (such as 'Lemberger') in the Kingdom of Württemberg, Germany.

**Introduction:** N/A

**Type:** *V. vinifera* (8).

**Color:** Blue (5).

**Berry:** Medium sized (5).

**Cluster:** Large and long (9). Average cluster weight is .30 lb (5).

**Viticultural Characteristics:** Fiola (6) described the vine as having medium-high vigor and upright growth habit. He added it has early bud break and ripens late, leaving it susceptible to frosts at both ends of the season. One hundred ten days from bloom to harvest (5).

# 'Lemberger'

**Disease/Pests:** 'Lemberger' is rated as being highly susceptible to black rot, crown gall, downy mildew, Eutypa dieback and powdery mildew; and slightly susceptible to Botrytis bunch rot (1, 5, 10). It is not sensitive to injury from sulfur applications and it's uncertain if it is sensitive to injury from copper applications (1, 5, 10).

**Wine Quality and Characteristics:** Fiola (6) reported that wine has been described as balanced and has been done in a rosé style as well as used for medium bodied reds having soft tannins and black pepper overtones. Coccio (4) reported that the olfactory descriptors most often assigned to these wines are notes of black cherry, loamy earth, and ground spices. He noted that on the palate, the wine is decidedly more acidic than tannic, and has medium to full body with a noticeably "fruity" character.

In a three year study involving testing of experimental wine grapes in Washington, Carter et al. (3) reported that 'Lemberger' averaged moderate soluble solids at 23.7° Brix; moderate pH at 3.4; and was somewhat high in titratable acidity at 8.1 g/liter.

**Season:** Late Midseason (5)

**Cold Hardiness:** Slightly hardy at 0° F to -10° F (4). Vines have survived -13° F (6). Read (9) reports that 'Lemberger' has withstood winters at three eastern Nebraska research sites with good vine vigor and fruit set.

**Use:** Wine

**Notes:** According to Hawkins (7), wines made from this grape reportedly have low levels of histamines. It is the normally higher amounts of this compound found in many other red wines that can cause allergy headaches in some people. Coccio (4) added that 'Blaufrankisch' and 'Kekfrankos' mean "French Blue" in their respective native languages.

## Literature Cited

1. Appellation America, Inc. Lemberger grape. *On:* <http://wine.appellationamerica.com/grape-variatal/Lemberger.html>
2. Bordelon, B, M. Ellis, and R. Weinzerl (editors). 2008. Midwest commercial small fruit & grape spray guide. (Univ. Arkansas Coop. Ext. Ser.; Univ. of Illinois Ext. ICSG3-08; Purdue Ext. ID-169; Iowa St. Univ. Ext. PM 1375; Kansas St. Univ. Ag Expt. Sta. & Coop Ext. Ser. S-145; Univ. of Kentucky Coop. Ext. Ser. ID-94; Univ. of Missouri, Missouri St. Univ. MX37; Univ. of Nebraska-Lincoln Ext.; Ohio St. Univ. Ext. 506B2; Oklahoma Coop. Ext. Ser. E-987; W. Virginia Univ. Ext. Ser. 865). *On:* <http://www.hort.purdue.edu/hort/ext/sfg/>.

## 'Lemberger'

3. Carter, G.H., C.W. Nagel, J. Nelson, M. Atallah, T. Johnson, R. Early, and W. J. Clore. 1974. A summary of experimental testing of grape varieties for wine in Washington. *American Journal of Enology and Viticulture*. 25 (2):92-98.
4. Ciocco, T. 2007. Blaungrakisch - central Europe's favorite red grape. *On:* <http://terroir.winelibrary.com/2007/02/26/blaufrankisch-central-europes-favorite-red-grape/>.
5. Dami, I, B. Bordelon, D. Ferree, D. Brown, M. Ellis, R. Williams, and D. Doohen. 2005. Midwest grape production guide. Ohio State University Extension Publication 919-05. *On:* <http://ohioline.osu.edu/b919/0010.html>.
6. Fiola, J.A., G.C. Pavlis and C. Tomasello. 1996. Lemberger and Rkatzitelli: high quality, cold hardy *Vinifera* for the East. *American Journal of Enology and Viticulture*. Vol. 47. No. 2: 232.
7. Hawkins, A.J. 2007. Super gigantic Y2K winegrape glossary. *On:* <http://www.wineloverspage.com/wineguest/wgg.html>.
8. National Grape Registry (NGR) website: <http://ngr.ucdavis.edu/>. Supported by University of California Agriculture and Natural Resources, Services, and National Clonal Germplasm Repository of the USDA Agricultural Research Service.
9. Read, P. and S. Galet. A sampling of wine grape cultivars being tested by the University of Nebraska. 2002. *On:* <http://agronomy.unl.edu/viticulture/research.html>.
10. Reisch, B.I., R.M. Pool, D.V. Peterson, M.H. Martens, and T. Henick Kling. 2000. Wine and juice grape varieties for cool climates. Information Bulletin 233. Cornell Cooperative Extension. *On:* <http://www.nysaes.cornell.edu/hort/faculty/reisch/bulletin/wine/index2.html>.
11. Wines of Germany (formerly known as the German Wine Information Bureau) website: [http://www.germanwineusa.org/home\\_cellar/varieties\\_lemberger.php](http://www.germanwineusa.org/home_cellar/varieties_lemberger.php).