

Leeu PASSANT

FRANSCHHOEK

2016 Leeu Passant Dry Red Wine

Varietal(s): 37.5% Cabernet Sauvignon, 37.5% Cabernet Franc, 25% Cinsault
Bottling Date: 17th July 2017
Production: 4620 bottles / 385 cases plus 370 Magnums
Wine of Origin: Western Cape

Technical Details at Bottling:

Alcohol 14% - RS 2.6 g/l - TA 5.1 g/l - pH 3.73

Source of Grapes:

From one parcel of 37 year old dry farmed bush vine Cabernet Sauvignon planted in deep alluvial soils of Stellenbosch; one 116 year old dry farmed bush vine Cinsault vineyard (South Africa's oldest registered Red Wine Vineyard) planted in deep sandy alluvial soils in Wellington; one parcel of 94 year old (SA's 2nd oldest registered Red Wine Vineyard) dry farmed bush vine Cinsault planted on the lower eastern slopes of Franschhoek mountains; and a parcel of high altitude Cabernet Franc planted on the mid slopes of the Helderberg mountain in Stellenbosch.

Date(s) Harvested:

Grapes were hand-harvested between 11 February and 18 March 2016

Yields:

2 - 8 tons/ha = 12 - 48 HL/ha

Winemaking:

Grapes are cooled in our cold room then destemmed into tank. The final blend is with 50% whole clusters. Minimal sulphur is added, and no further additions are made. The must is initially pigeaged once a day. After about 4 days fermentation begins without inoculation and the wine is pigeaged twice a day. Temperatures are not allowed to exceed 28°C. Fermentation lasts from 7 to 10 days. After fermentation, a couple of weeks skin contact is given and the wine is then drained and pressed to barrel. The wines are racked and blended mid-way through the year, and bottled after 16 months in barrel.

Maturation:

16 months in 500L French oak barrels; 30% new

Tasting Note:

This medium to full bodied wine has aromas of bergamot, tobacco and dark fruits. The palate is structured, with firm, grainy tannins, spices and herbs, and fresh dark fruits. The finish is dry, layered and long. Best served at 16-18°C, this wine will greatly benefit from decanting if drunk within the first 3 to 5 years after bottling and will reward if cellared properly over the next few decades.

