

*Leeu*  
**PASSANT**  
FRANSCHHOEK

## 2015 Leeu Passant Stellenbosch Chardonnay

Varietal(s): 100% Chardonnay  
Bottling Date: 27th May 2016  
Production: 3360 bottles / 280 cases plus 30 Magnums  
Wine of Origin: Stellenbosch

Technical Details at Bottling:

Alcohol 14.0% - RS 2.3 g/l - TA 7.1 g/l - pH 3.22

Source of Grapes:

Sourced from a parcel of Chardonnay planted in deep loam rich soils of Helderberg Mountain.

Date(s) Harvested:

Grapes were hand-harvested on the 14th February 2015

Yields:

8 tons/ha = 48 HL/ha

Winemaking:

The grapes are chilled in our cold room, where after they are pressed whole bunch and allowed to settle overnight. 25ppm SO<sub>2</sub> is added, and no further additions are made. The must is then racked to barrel for fermentation and temperatures are not allowed to exceed 24°C. Fermentation lasted 42 days after which the wine was left to complete malolactic fermentation and left unsulphured until bottling.

Maturation:

12 months in 225L French oak barrels; 30% new.

Tasting Note:

This classy wine has citrus blossom, flint and salinity on the nose. The palate is packed with citrus zest and crushed shells and has a textured, vibrant and long finish. Best served at 10-12 °C, this wine will show optimally when decanted within the first 3 years after bottling.

