

# Leeu PASSANT

FRANSCHHOEK

## 2019 Leeu Passant Stellenbosch Chardonnay

Variety: 100% Chardonnay  
Bottling Date: 27 October 2020  
Production: 6500 bottles / 541 cases plus 60 Magnums  
Wine of Origin: Stellenbosch

### Vineyard details:

*This single vineyard Chardonnay is planted on the higher gravelly slopes of the Helderberg Mountain at 410 metres above sea level. The site has a maritime influence that allows us to harvest the fruit with incredible intensity of flavour and zesty freshness.*

### Date(s) Harvested:

*The grapes were hand-harvested on the cool mornings of the 4<sup>th</sup> and 6<sup>th</sup> of February 2019.*

### Yields:

6 tons/ha = 36 HL/ha

### Winemaking:

*The grapes were whole-bunch pressed and the juice was allowed to settle overnight. The aerated must was then racked to barrel for primary fermentation, which lasted more than 40 days, followed by malolactic fermentation which occurred naturally. After spending 12 months on the lees, the wine was racked, blended and underwent a further 8 months' maturation before the only sulphur addition and then bottling.*

### Maturation:

*This wine was aged for 12 months in 225L tight grain French oak barrels, of which 30% was new, followed by a further 8 months' maturation after blending.*

### Tasting Note:

*This Chardonnay has captured the Stellenbosch sun, and yet reflects its maritime climate with aromas of yellow grapefruit, wet-stone and a hint of Mebos [salt-cured dried apricot]. The vibrant palate delivers notes of Key lime sorbet and just-ripe nectarine, which are followed by layers of stone-fruit and lemon curd. The touch of salinity and a subtle adornment of oak, lend to a soft textured mouthfeel, which is well balanced by a zesty acidity, leading up to a beautifully poised and defined finish. Best served at 10-12°C, this wine will show optimally when decanted within the first 3 years after bottling and will reward if cellared properly over 10 years.*

### Technical Details at Bottling:

Alcohol 14.0% - RS 2.1 g/l - TA 7.0 g/l - pH 3.35

