

Leeu
PASSANT
FRANSCHHOEK

2020 Leeu Passant Stellenbosch Cabernet Sauvignon

Variety: 100% Cabernet Sauvignon
Bottling Date: 8 October 2021
Production: 13 590 bottles / 1 132 cases plus 118 Magnums
Wine of Origin: Stellenbosch

Vineyard details:

To achieve the sophistication that is so alluring in the best Cabernet Sauvignon vineyards, this wine comes from a site in one of Stellenbosch's coolest viticultural areas, planted on the slopes of the Helderberg Mountain.

Date(s) Harvested:

The grapes were hand-harvested between 9 February and 2 March 2020 with a yield of four to seven tons/ha, which translated to 32 – 40 HL/ha.

Winemaking:

Balance and elegance is paramount to our approach in the vineyard and in the winery. The grapes were hand-harvested and destemmed to tanks with only minimal SO₂ added. After about 4 days the indigenous yeast fermentation began, and the wine was pigeaged or pumped-over twice a day during this period. Temperatures were not allowed to exceed 28°C and fermentation lasted 10 to 18 days, followed by 3 weeks extended maceration, after which the wine was drained and pressed to barrels. In the late winter, the wines were racked, then blended in spring and bottled after 20 months in barrel.

Maturation:

This wine was aged for 20 months in 500L French oak barrels of which 30% were new.

Tasting Note:

This classically aromatic & supple Cabernet Sauvignon invites with notes of mulberry, dried orange rind, Kapokbos and pencil shavings on the nose. The palate opens to mouth-queenching cassis and fresh Sapphire plum, which are cupped by elegant, silky tannins. The richness and power of this wine are balanced by beautiful freshness and finesse.

Best served at 16-18°C.

Technical Details at Bottling:

Alcohol 13.5% - RS 2.0 g/l - TA 5.4 g/l - pH 3.59

