Leeu PASSANT
FRANSCHHOEK

# 2015 Leeu Passant *The Leeu Passant*




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| Varieties: | *35% Cabernet Sauvignon, 34% Cabernet Franc, 31% Cinsault* |
| Bottling Date: | *27th May 2016* |
| Production: | *418 cases* |
| Wine of Origin: | *Western Cape* |

Vineyard Details:
*From one parcel of 36 year old dry farmed bush vine Cabernet Sauvignon planted in deep alluvial soils of Stellenbosch; one 115 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 93 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 2015 with yields between 2 and 8 tons/ha or 12 to 48 HL/ha.*

Winemaking:
*Grapes are cooled in our cold room, where after they are crushed and destemmed into tank, and 25 to 50% whole clusters are added to the Cinsault and Cabernet Franc. 25ppm SO2 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 30°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 18 months in barrel.*

Maturation:
*18 months in 225L French oak barrels; 30% new*

Tasting Note:
*This beautifully refined and elegant wine has notes of bergamot and a dark violet fragrance. The palate is structured, with fine chalky tannins, hints of spices and herbs, and fresh dark fruits. The finish is dry, vibrant, 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.*

Technical Details at Bottling:
*Alcohol 13.5 % - RS 2.1 g/l - TA 5.2 g/l - pH 3.79*