Leeu PASSANT
FRANSCHHOEK

2016 Leeu Passant *Stellenbosch* Chardonnay



Variety:	*100% Chardonnay*
Bottling Date:	*17th October 2017*
Production:	*650 cases*
Wine of Origin:	*Stellenbosch*

Vineyard Details:
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 2016 with a yield of 8 tons/ha, equal to 48 HL/ha.

Winemaking:
The grapes are chilled in our cold room, where after they are pressed whole bunch and allowed to settle overnight. Minimal sulphur 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:
18 months in 225L French oak barrels; 30% new.

Tasting Note:
This Chardonnay has oak notes, fresh passion fruit, lime and flint on the nose. The textured palate is packed with citrus zest and crushed shells and has long 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 5-7 years.

Technical Details at Bottling:
Alcohol 14.0 % - RS 2.3 g/l - TA 6.2 g/l - pH 3.36