Leeu PASSANT
FRANSCHHOEK

2017 Leeu Passant Stellenbosch Chardonnay



Variety:	*100% Chardonnay*
Bottling Date:	*14th November 2018*
Production:	*8500 bottles / 708 cases plus 149 Magnums*
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 and 18th February 2017, translating to a yield of 6 tons/ha = 36 HL/ha.

Winemaking:
The grapes are chilled in our cold room, after which they are pressed whole bunch and allowed to settle overnight. 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 went through partial malolactic fermentation. After spending 12 months on the lees, in barrique, 30% new, the wine was racked, blended, minimal sulphur added and aged a further 6 months in barrel before bottling.

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

Tasting Note:
This Chardonnay has a delicately floral nose with hints of nutmeg and cloves. The palate has a racy acidity with notes of limes and lemon merangue pie, some saline minerality and well integrated oak character. The finish is long with a beautiful purity. 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 13.5 % - RS 1.9 g/l - TA 7.0 g/l - pH 3.23