Leeu PASSANT
FRANSCHHOEK

2018 Leeu Passant *Stellenbosch* Chardonnay



Variety:	100% *Chardonnay*
Bottling Date:	*30th October 2019*
Production:	*520 cases*
Wine of Origin:	*Stellenbosch*

Vineyard Details:
This single vineyard of Chardonnay is planted on the higher loam-based slopes of Helderberg Mountain. The site has a maritime influence that allows us to harvest the fruit with incredible intensity of flavour and zesty freshness.

Date(s) Harvested:
Grapes were hand-harvested on the 13th and 16th February 2018, with a yield of 6 tons/ha = 36 HL/ha.

Winemaking:
The cooled grapes 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 36 days after which the wine went through malolactic fermentation naturally. After spending 12 months on the lees, the wine was racked, blended, minimal sulphur added and aged a further 6 months in barrel before bottling.

Maturation:
12 months in 225L tight grain French oak barrels, 30% new, followed by a further 6 months in 2nd and 3rd fill barriques.

Tasting Note:
This Chardonnay has aromas of yellow stone fruits with hints of cloves. The textured palate has notes of peaches and lemon curd, with a touch of salinity and well integrated oak character, all balanced by a zesty acidity. 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 6.8 g/l - pH 3.32