Leeu PASSANT
FRANSCHHOEK

2018 Leeu Passant *The Leeu Passant*



Varieties:	*63% Cabernet Sauvignon, 21% Cabernet Franc, 16% Cinsault*
Bottling Date:	*18 December 2019*
Production:	*10 790 bottles / 899 cases plus 286 Magnums*
Wine of Origin:	*Western Cape*

Vineyard Details:
This incredible wine is a heritage blend from some of South Africa's oldest registered vineyards. The Cabernet Sauvignon is from a 39-year-old dry-farmed bush vine vineyard planted on a granitic Polkadraai site, whereas the Cabernet Franc grows on the mid-slopes of the iron and sandstone soils of the Helderberg Mountain, both in Stellenbosch; the Cinsault is from South Africa's two oldest registered red wine vineyards, including dry-farmed bush vines, planted in deep sandy alluvial soils in Wellington in 1900, and a parcel of dry-farmed bush vine planted on the richer, lower eastern colluvial slopes of the Franschhoek mountains, planted in 1932.

Date(s) Harvested:
The grapes were hand-harvested between 13 February and 20 March 2018 with a yield of 2 to 7 tons/ha and 12 - 42 HL/ha

Winemaking:
The growing conditions for the 2018 harvest were near perfect and is reflected in this blend's vineyards. The grapes were cooled, and the Cabernet Sauvignon and Cabernet Franc were destemmed into tanks while the Cinsaults were left with 100% of their stems, but gently crushed. Minimal sulphur was added, and no further additions were made. The cap was kept wet throughout natural yeast fermentation with a combination of gentle punch-downs and pump-overs, depending on the requirements of the wines during the 7 to 18 fermentation period. After 3-4 weeks extended maceration, the wine was drained and pressed to barrel. The wines were racked in winter and blended to large wooden Foudre in February of the next year.

Maturation:
This wine was aged for 12 months in 500L French oak barrels, 30% new, then blended into seasoned 2000L Foudre for a further 8 months.

Tasting Note:
Reflecting the vintage's proportions of this blend, this harmonious and well integrated wine allures with aromas of cassis, dried bramble and Bergamot orange. These notes follow through onto a multi-layered palate which combines silky tannins, a firm structure and a seamless and most pleasurable finish. The wine will greatly benefit from decanting if drunk within the first 3 to 5 years after bottling. This wine is something very special and will reward if cellared properly over the next few decades. Best served at 16-18°C.

Technical Details at Bottling:
Alcohol 14.0 % - RS 2.1 g/l - TA 4.9 g/l - pH 3.71