Leeu PASSANT
FRANSCHHOEK

2020 Leeu Passant *Radicales Libres*



Variety: *100% Chardonnay*
Bottling Date: *1 August 2025*
Production: *60 cases*
Wine of Origin: *Stellenbosch*

This wine is a true force of nature!

Inspired by the world's great oxidatively aged white wines, Radicales Libres is crafted from Chardonnay picked at optimal ripeness, followed by fermentation and an extended period of barrel ageing spanning several years.

This pioneering cuvée led to the formal recognition of the style in South Africa in 2018, now classified as 'Extended Barrel Aged White Wines'.

Vineyard Details:
This Chardonnay is grown on a Helderberg in Stellenbosch, where the natural intensity of the terroir provides the structure, acidity and resilience needed for a wine capable of thriving during five years of barrel maturation.

Date Harvested:
The grapes were hand-harvested in the cool early morning hours on 18 February 2020, yielding six tons per hectare, equivalent to an average of 32 hectolitres per hectare.

Winemaking:
Handled oxidatively from the start to buffer the wine for its journey, the fruit was whole-bunch pressed directly to barrel. Fermentation occurred with indigenous yeast, followed by a gradual and natural stabilisation of oxygen. Over five years, slow evaporation concentrated the wine's flavours, extract and alcohol, building remarkable depth and intensity.

Maturation:
The wine spent five years ageing in tight-grain 300L French oak barriques where the wine developed a natural voile, further enhancing the complexity. Over this extended period, the wine concentrates in natural acidity and intensity as part of the physical ageing process.

Tasting Note:
Extended barrel ageing has shaped this Chardonnay with profound structure and layered intensity. Aged under a thin veil of yeast, also referred to as voile, aromas of lemon curd and green apple lead, translating into flavours of salted almond apple crumble and dried fig, finishing with a striking saline edge. Best served at 8–10°C.

Technical Details at Bottling:
Alcohol 13.0 % - RS 1.9 g/l - TA 8.7 g/l - pH 3.14