Leeu PASSANT
FRANSCHHOEK

2020 Leeu Passant *Stellenbosch* Chardonnay



Variety:	*100% Chardonnay*
Bottling Date:	*25 January 2022*
Production:	*483 cases*
Wine of Origin:	*Stellenbosch*

Vineyard Details:
This exceptional Chardonnay vineyard is planted on the higher gravelly slopes of the Helderberg Mountain at 410 metres above sea level. The site's maritime influence allows us to harvest the fruit with incredible intensity of flavour and zesty freshness.

Date(s) Harvested:
The grapes were hand-harvested on the cool mornings of the 4th and 6th of February 2020 and yielded six tons/ha, which translated to an average of thirty-six HL/ha.

Winemaking:
The grapes were whole-bunch pressed and the juice was allowed to settle overnight. The aerated must was then racked to barrel for primary fermentation, which lasted more than 40 days, followed by malolactic fermentation, both of which occurred naturally. After spending 12 months on the lees, the wine was racked, blended and underwent a further 8 months' maturation before the only sulphur addition and then bottling.

Maturation:
This wine was aged for 12 months in 225L tight grain French oak barrels, of which 30% was new, followed by a further 8 months' maturation after blending.

Tasting Note:
While capturing the Stellenbosch sunshine, this textured Chardonnay reflects its maritime climate with aromas of yellow grapefruit, wet-stone and a hint of Mebos. The vibrant palate delivers notes of Key lime sorbet followed by layers of stone-fruit and lemon curd. The touch of salinity and lush mouthfeel, is well balanced by a zesty acidity, leading up to a beautifully poised and defined finish. Best served at 10-12°C, this wine will show excellent when decanted and will reward if cellared optimally over 10 years.

Technical Details at Bottling:
Alcohol 14.0 % - RS 2.3 g/l - TA 7.2 g/l - pH 3.20