Leeu PASSANT
FRANSCHHOEK

2020 Leeu Passant *Wellington Old Vines* Cinsault



Variety: *100% Cinsault*
Bottling Date: *7 October 2021*
Production: *160 cases*
Wine of Origin: *Wellington*

Vineyard Details:
Planted on South Africa's first selection of rootstocks in 1900, this historic parcel of dry farmed bush vine Cinsault is growing on the deep sandy alluvial soils in Wellington. This is South Africa's oldest registered red wine vineyard and the firm skins and fragrant fruit 'sing' to us when they are ready to pick.

Date(s) Harvested:
The grapes were hand-harvested during the cool morning sunrise on the 18th of February 2020 and yielded 3.2 tons/ha which translated to an average of 18 HL/ha.

Winemaking:
To enhance the terroir and naturally express this Cinsault's tannins from this special and historic site, we transferred 100% crushed whole-clusters to tank with minimal sulphur. No further additions were made. The fermentation began naturally and the wine was pigeaged twice a day. Temperatures were kept cool as Cinsault is otherwise a fast fermenter, and the fermentation lasted for 11 days. After three weeks of extended maceration, the wine was drained and pressed to barrel. Racking and blending took place mid-way through the year and the wine was bottled after 20 months in barrel.

Maturation:
This wine was matured for 20 months in 500L French oak barrels.

Tasting Note:
This highly fragrant wine has an alluring nose suggesting fresh cherries, cranberry, rose petals and a hint of thyme. The palate is vibrant and silky in texture, with linear notes of pomegranate, pink peppercorns and cloves. As this wine ages the texture increasingly becomes plush and in laying it down will reward with more layers of complexity. The very fine tannins give a beautiful structure to the wine, exemplifying the Basson sense of place. Best served at 16-18°C.

Technical Details at Bottling:
Alcohol 12.5 % - RS 1.9 g/l - TA 4.8 g/l - pH 3.74