Leeu PASSANT
FRANSCHHOEK

2021 Leeu Passant *Franschhoek* Sémillon



Variety: *100% Sémillon*
Bottling Date: *12 January 2023*
Production: *86 cases*
Wine of Origin: *Franschhoek*

Vineyard Details:
Our maiden release of the Leeu Passant Sémillon hails from a very special sixty-year-old, dry-farmed vineyard situated in the Franschhoek Valley. With the oldest Sémillon vineyards concentrated in Franschhoek, it can be considered South Africa's unofficial capital of old-vine Sémillon. Surrounded by three mountains, the sun rises over the peaks later than in other regions, yet still locks heat into the soils, which adds to the wonderful texture and complexity of this wine. The terroir is largely made up of alluvial sandstone with small deposits of granite on some of the higher valley slopes and this unique soil composition makes for wines with a superb, naturally high acidity.

Date Harvested:
The Sémillon grapes were hand-harvested on the cool morning of the 9th of March 2021 and yielded four tons per hectare, which translated to an average of 25 hectolitres per hectare.

Winemaking:
After the grapes were whole-bunch oxidatively pressed, the juice was allowed to settle overnight. It was then racked to four oak barrels, where the spontaneous primary as well as malolactic fermentation cycles were completed.

Maturation:
The 2021 Sémillon was aged on its lees for 12 months, after which it was racked, blended and further matured in a 900L egg until final racking and bottling.

Tasting Note:
Throughout the 2021 ripening season, we experienced very moderate to cool temperatures with no heat spikes or rain, which resulted in beautifully measured picking times. The old vines that produce our Leeu Passant Franschhoek Sémillon, contribute immensely to the multiple layers of citrus peel, Kei apples and freshly made Membrillo, including the first hints of waxy lanolin, typical to this age-worthy grape variety, that are just starting to emerge. Best served at 10-12°C, this wine will reward if cellared optimally over 10 to 15 years.

Technical Details at Bottling:
Alcohol 12.5 % - RS 2.1 g/l - TA 6.0 g/l - pH 3.22