Leeu PASSANT
FRANSCHHOEK

2021 Leeu Passant *Stellenbosch* Chardonnay



Variety: *100% Chardonnay*
Bottling Date: 12 *January 2023*
Production: *372 cases*
Wine of Origin: *Stellenbosch*

Vineyard Details:
The incredible intensity and freshness of the grapes from this Chardonnay site, is a true testament of its proximity to False Bay, as it enjoys a maritime influence being planted on the higher gravelly slopes of the Helderberg Mountain. Sitting at 400m, the cool days and mild nights bring the primary fingerprint of character to this wine.

Dates Harvested:
The grapes were hand-harvested on the cool mornings between the 12th and 17th of March 2021 and yielded approximately five tons per hectare, which translated to an average of 34 hectolitre per hectare.

Winemaking:
Once the grapes were whole-bunch pressed, the juice was allowed to settle overnight. The aerated must was then racked to barrel for the spontaneous primary and malolactic fermentation processes to complete, which lasted for just over sixty days. After spending a year on its primary lees, the wine was racked and blended before its final maturation.

Maturation:
This Chardonnay was aged for 12 months in 225L tight grain French oak barrels, of which a third were new, followed by an additional eleven months after racking at the end of the first year.

Tasting Note:
The 2021 Leeu Passant Stellenbosch Chardonnay shows inviting aromas of yellow grapefruit and crushed lime with superlative flinty and white peach characters, which are directly due to the beneficial impact of the maritime climate on its terroir. The palate rewards with a lush and textured mouthfeel, exuding sun-kissed tangerine and Anjou-pear, which in turn leads to a poised finale with a touch of salinity. Best served at 10-12°C, this wine will show excellent when decanted and will reward if cellared optimally for 10 to 15 years.

Technical Details at Bottling:
Alcohol 13.5 % - RS 1.8 g/l - TA 7.2 g/l - pH 3.17