Leeu PASSANT
FRANSCHHOEK

2022 Leeu Passant *Stellenbosch* Chardonnay



Variety: *100% Chardonnay*
Bottling Date: *17 January 2024*
Production: *391 cases*
Wine of Origin: *Stellenbosch*

Vineyard Details:
This extraordinary Chardonnay site is situated on the high gravelly slopes of the Helderberg Mountain and in near proximity to False Bay. Planted at 400m, it therefore enjoys the maritime influenced cool days and mild nights of the area, which brings an incredible intensity and freshness to the wine.

Dates Harvested:
The grapes were hand-harvested on the cool mornings between the 14th 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. It was then racked, blended and followed by an additional eleven months maturation in the same barrels.

Tasting Note:
The greatly beneficial impact of the maritime climate on the terroir of this Stellenbosch Chardonnay contributes to its complex aromas of crushed lime and yellow grapefruit. It has a vibrant entry with flavours of tangerine and white pear, a touch of salinity and finishes with a textured and lush mouthfeel.
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 1.7 g/l - TA 7.5 g/l - pH 3.2