Leeu PASSANT
FRANSCHHOEK

2022 Leeu Passant *The Leeu Passant*



Varieties: *47% Cabernet Sauvignon, 37% Cabernet Franc, 16% Cinsault*
Bottling Date: *9 November 2024*
Production: *328 cases*
Wine of Origin: *Western Cape*

Vineyard Details:
This is our flagship cuvée from the Leeu Passant winery and an incredible heritage blend from some of South Africa's oldest registered vineyards. Both the Cabernet Sauvignon and Cabernet Franc are grown on the mid-slopes of the iron and sandstone soils of the Helderberg Mountain in Stellenbosch. The single Cinsault vineyard, planted in 1900 in Wellington, is the oldest registered red wine vineyard made up of dry-farmed bush vines and grows on deep sandy alluvial soils.

Dates Harvested:
The various grape varieties were hand-harvested between 3 February and 23 March 2022 with a yield of 2 to 6 tons per hectare, which translated to twelve to thirty-eight hectolitres per hectare.

Winemaking:
The Cabernet Sauvignon and Cabernet Franc were destemmed into tanks while the Cinsault was left with 100% of its stems intact and gently crushed. Relative to each wine's fermentation cycle, the caps were maintained throughout indigenous yeast fermentation with a combination of gentle punch downs and pump overs. After an extended maceration period the wines were drained and pressed to barrel, racked during the winter, meticulously blended and then transferred to large wooden Foudres.

Maturation:
This wine was aged for eleven months in 500L French oak barrels, of which a third was new and was then blended into seasoned 2000L Foudres for a further 11 months.

Tasting Note:
Inspired by the great Cabernet Sauvignon-Cinsault blends of the previous century, The Leeu Passant is truly special wine and well worth spending ample time with to enjoy the unique reflection of each portion of the blend. The signature aroma of this Dry Red is bergamot orange, followed by hints of black current, violets and bramble. This is highlighted by a firm tannin-structure, textured mid-palate and a beautifully fresh, seamless finish. It will age very well over the next few decades and would be best served at 16-18°C.

Technical Details at Bottling:
Alcohol 14.0 % - RS 1.6 g/l - TA 5.5 g/l - pH 3.55