Leeu PASSANT
FRANSCHHOEK

2023 Leeu Passant *Wellington Old Vines* Cinsault



Variety: *100% Cinsault*
Bottling Date: *23 October 2024*
Production: *135 cases*
Wine of Origin: *Wellington*

Vineyard Details:
This historic parcel of dry farmed bush vine Cinsault grows on an ancient riverbed in Wellington, comprised of deep sandy alluvial soils, which provides the incredible perfume and structure in this wine.
This is the oldest registered red wine vineyard in South Africa, planted in 1900 on the first selection of rootstocks available in the country.

Date Harvested:
The grapes were hand-harvested during the cool morning sunrise on the 18th of February 2023 yielded four tons per hectare which translated to twenty hectolitres per hectare. Now nearing a decade since we started rehabilitating these vines by applying better sustainable farming practices, the quality of this Old Vine vineyard improves with every harvest.

Winemaking:
To best showcase the natural tannins from this special heritage Cinsault site, we put 100% crushed whole-clusters in tank with minimal sulphur added. No further additions were made. Once the primary fermentation began spontaneously, the wine was pigeaged as often as deemed necessary. Cinsault is a fast fermenter, so the temperature was kept cool to keep the primary fermentation at a pace to preserve the wine's beautiful fruit profile. After three weeks of extended maceration, the wine was drained and pressed to barrel.

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

Tasting Note:
Deep perfume of fresh dark raspberry with a hint of thyme and red cherry lead the nose of this highly fragrant and confident heritage, old vine Cinsault. The palate shows complex layers of pomegranate with very fine and silky tannins giving a beautiful structure to the wine, defining the single vineyard's sense of place. As this wine ages, the texture becomes increasingly sumptuous and in laying it down will reward.
Best served at 16-18°C.

Technical Details at Bottling:
Alcohol 14.5 % - RS 1.7 g/l - TA 5.0 g/l - pH 3.71