Leeu PASSANT
FRANSCHHOEK

2024 Leeu Passant *Stellenbosch* Chardonnay



Variety: *100% Chardonnay*
Bottling Date: *16 October 2025*
Production: *367 cases*
Wine of Origin: *Stellenbosch*

Vineyard Details:
This extraordinary single vineyard Chardonnay site is situated on the high gravelly slopes of the Helderberg Mountain and in near proximity to False Bay and the cold Atlantic Ocean. Planted at 400m, it benefits from the maritime influenced breezes, cool days and mild nights of the area, which brings an incredible intensity and freshness to the wine. The outstanding 2024 vintage highlighted this vineyard's ability to create great balance of palate texture, concentration and outstanding natural acidity.

Dates Harvested:
The grapes were hand-harvested on the cool mornings between the 26th and 29th February 2024 and yielded approximately five tons per hectare, which translated to an average of 30 hectolitre per hectare.

Winemaking:
The grapes were whole-bunch pressed, after which the juice was chilled overnight. The settled, aerated must was then transferred to barrel, where both spontaneous primary and malolactic fermentations took place over a period of just more than sixty days. Following this, the wine remained on its primary lees for a year before being racked and blended ahead of its final maturation.

Maturation:
This Chardonnay spent an initial year maturing in 225L tight-grain French oak barrels. It was then racked and blended, followed by a further ten months of ageing in the same casks.

Tasting Note:
Shaped by the beneficial influence of the maritime climate on this classic Stellenbosch terroir, the wine reveals layered aromas of perfumed nasturtium and freshly cut lime. The palate is vibrant and precise, offering flavours of crisp yellow stone fruit, complemented by a subtle flinty salinity and a textured, generous finish. Best served at 10–12°C, it shows beautifully on release and will continue to evolve with careful cellaring over 15 to 20 years.

Technical Details at Bottling:
Alcohol 13.0 % - RS 2.0 g/l - TA 7.1 g/l - pH 3.12