Leeu PASSANT
FRANSCHHOEK

2024 Leeu Passant *Wellington Old Vines* Cinsault



Variety: *100% Cinsault*
Bottling Date: *15 October 2025*
Production: *103 cases*
Wine of Origin: *Wellington*

Vineyard Details:
This historic parcel of dry-farmed bush vine Cinsault is rooted in an ancient riverbed in Wellington where deep, sandy alluvial soils lend both perfume and structure to the wine. Registered in 1900, this this single vineyard holds the incredible distinction of being the oldest surviving post-phylloxera red wine vineyard in South Africa.

Date Harvested:
The grapes were hand-harvested in the cool of the morning at sunrise on 18 February 2024, yielding four tons per hectare, equivalent to twenty hectolitres per hectare. A decade into a focused rehabilitation programme, with improved sustainable Regenerative Organic farming practices, the quality of this old vine vineyard continues to advance with each vintage.

Winemaking:
To highlight the natural tannins of this heritage Cinsault site, 100% crushed whole clusters were placed into tank with only minimal sulphur added and no further additions. Fermentation began spontaneously, with regular pigeage carried out as needed. Given Cinsault's naturally energetic fermentation, temperatures were carefully moderated to preserve the purity of fruit. 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:
Highly aromatic and expressive, the nose reveals deep notes of fresh dark raspberry, accented by hints of thyme and red cherry. The palate unfolds in layered complexity, with bright pomegranate tones and exceptionally fine, silky tannins that shape a wine of poise and structure, clearly reflecting its single-vineyard origin. With time, the texture will grow increasingly opulent, rewarding careful cellaring. Best served at 16–18°C.

Technical Details at Bottling:
Alcohol 13.0 % - RS 1.7 g/l - TA 5.0 g/l - pH 3.72