

Leeu PASSANT FRANSCHHOEK

2019 Leeu Passant Dry Red Wine

Varieties: 58% Cabernet Sauvignon, 28% Cabernet Franc, 14% Cinsault
Bottling Date: 28 October 2020
Production: 6 854 bottles / 570 cases plus 90 Magnums
Wine of Origin: Western Cape

Vineyard details:

This incredible wine is a heritage blend from some of South Africa's oldest registered vineyards. The Cabernet Sauvignon is from a 40-year-old dry-farmed bush vine vineyard planted on a granitic Polkadraai site, whereas the Cabernet Franc grows on the mid-slopes of the iron and sandstone soils of the Helderberg Mountain, both in Stellenbosch; the Cinsault is from South Africa's two oldest registered red wine vineyards, including dry-farmed bush vines, planted in deep sandy alluvial soils in Wellington in 1900, South Africa's oldest registered vineyard, and a parcel of dry-farmed bush vine planted on the richer, lower eastern colluvial slopes of the Franschhoek mountains, planted in 1932.

Date(s) Harvested:

The grapes were hand-harvested between 13 February and 20 March 2019 with a yield of two to seven tons/ha, which translated to HL/ha ranging from 12 to 42.

Winemaking:

The growing conditions for the 2019 harvest were close to perfect and are reflected in the vineyards that combine this blend. The grapes were cooled, and the Cabernet Sauvignon and Cabernet Franc were destemmed into tanks while the Cinsaults were left with 100% of their stems intact and gently crushed. Minimal sulphur was added, and no further additions were made. The cap was maintained throughout natural yeast fermentation with a combination of gentle punch downs and pump overs, depending on the requisite of each wine during the 7-to-18-day fermentation period. After three to four weeks extended maceration, the wine was drained and pressed to barrel. The wines were racked in winter and blended to large wooden Foudre in February of the next year.

Maturation:

This wine was aged for 12 months in 500L French oak barrels, 30% new, then blended into seasoned 2000L Foudre for a further 8 months.

Tasting Note:

The well-integrated proportions of the 2019 blend are reflected in this wine with an inviting wave of cassis, dried bramble and Bergamot orange on the nose and a firm structure, silky tannins and beautifully seamless finish.

This wine is something very special and will requite if cellared optimally over the next few decades.

It is best served at 16-18°C and will greatly benefit from decanting in its youth.

Technical Details at Bottling:

Alcohol 13.5 % - RS 2.3 g/l - TA 5.0 g/l - pH 3.68

