

# Leeu PASSANT FRANSCHHOEK

## 2018 Leeu Passant Franschhoek Old Vines Lötter Cinsault

Varietal(s): 100% Cinsault  
Bottling Date: 12<sup>th</sup> November 2019  
Production: 4 920 bottles / 410 cases  
Wine of Origin: Franschhoek

### Technical Details at Bottling:

Alcohol 14% - RS 1.6 g/l - TA 4.9 g/l - pH 3.6

### Source of Grapes:

*From a magical parcel of dry-land bush vine Cinsault vineyard planted in 1932 in the clay rich soils of the eastern slopes of Franschhoek mountains. This is South Africa's second oldest registered red wine vineyard.*

### Date(s) Harvested:

*Grapes were hand-harvested in the early morning of 21 February 2018.*

### Yields:

4 tons/ha = 24 HL/ha

### Winemaking:

*Grapes are crushed to tank, with 100% whole clusters. Minimal sulphur is added, and no further additions are made. Fermentation begins without inoculation and the wine is pigeaged twice a day. Temperatures are not allowed to exceed 28°C. Fermentation lasted 8 days. After fermentation, 2 weeks skin contact is given, and the wine was drained and pressed to barrel. The wine was racked and blended mid-way through the year and bottled after 20 months in barrel.*

### Maturation:

20 months in 500L French oak barrels.

### Tasting Note:

*The intensely aromatic nose is full of red berry, spice and fynbos character. The intense palate shows succulent mixed berries, charcuterie and some savoury notes. The grippy tannins give structure and texture to the wine. Best served at 16-18°C.*

