

Leeu PASSANT FRANSCHHOEK

2021 Leeu Passant Stellenbosch Cabernet Sauvignon

Variety: 100% Cabernet Sauvignon
Bottling Date: 12 January 2023
Production: 11 304 bottles / 942 cases plus 90 Magnums
Wine of Origin: Stellenbosch

Vineyard details:

The Cabernet Sauvignon for this wine comes from a 300m elevated site in one of Stellenbosch's coolest viticultural areas. Planted on the mid-slopes of iron and sandstone-rich soils of the Helderberg Mountain, this parcel naturally achieves the sophistication that is so alluring in our style of Cabernet Sauvignon. Maintaining balance and elegant concentration is paramount to our approach in the vineyards to ensure that the terroir translates through to the final wine with perfection.

Dates Harvested:

The grapes were harvested between the 11th and 16th of March 2021 with a yield of four to six tons per hectare, which translated to 32 to 38 hectolitre per hectare.

Winemaking:

Upon arrival at the Leeu Passant winery in Franschhoek, the cool grapes were destemmed to tanks with only minimal sulphur added. After indigenous yeast fermentation started, the wine saw daily pumped-overs and temperatures were managed to stay below 26°C. This process lasted approximately two weeks, followed by extended maceration. The wine was then drained and pressed to barrels until the latter part of the winter.

Maturation:

Our 2021 Leeu Passant Cabernet Sauvignon was first matured in 500L French oak barrels, of which a third were new, then racked and blended into larger format oak for another 15 months prior to bottling.

Tasting Note:

Staying true to the characteristics we look for in Stellenbosch Cabernet Sauvignon vineyards, the aromas on this wine include pencil shavings and Kapokbos, as well as hints of crushed cocoa bean. The palate exudes delicious flavours of Sapphire plum and cassis, followed by beautifully silky tannins and balanced by a great freshness and finesse on the finish. It would be best served at 16-18°C.

Technical Details at Bottling:

Alcohol 14% - RS 2.0 g/l - TA 5.4 g/l - pH 3.6

