

# Leeu PASSANT FRANSCHHOEK

## 2018 Leeu Passant Stellenbosch Cabernet Sauvignon

Varietal(s): 100% Cabernet Sauvignon  
Bottling Date: 13<sup>th</sup> December 2019  
Production: 6 480 bottles / 540 cases  
Wine of Origin: Stellenbosch

### Technical Details at Bottling:

Alcohol 14% - RS 1.7 g/l - TA 5.1 g/l - pH 3.68

### Source of Grapes:

*A blend of parcels from the cooler parts of Stellenbosch. From one parcel of 39 year old dry farmed bush vine Cabernet Sauvignon planted in deep alluvial soils of Firgrove; 2 parcels planted on the slopes of the Helderberg Mountain and one parcel planted in the deep decomposed Granite soils of the Polkadraai Hills.*

### Date(s) Harvested:

*Grapes were hand-harvested between 18 February – 23 March 2018*

### Yields:

*6 to 8 tons/ha = 32 – 40 HL/ha*

### Winemaking:

*Hand harvested grapes are cooled in our cold room then destemmed into tank. Minimal sulphur is added, and no further additions are made. The must is initially pigeaged once a day. After about 4 days fermentation begins without inoculation and the wine is pigeaged or pumped-over twice a day. Temperatures are not allowed to exceed 28°C. Fermentation lasts from 7 to 10 days. After fermentation, a couple of weeks skin contact is given, and the wine is then drained and pressed to barrel. The wines are racked and blended in Spring and bottled after 20 months in barrel.*

### Maturation:

*20 months in 500L French oak barrels; 30% new.*

### Tasting Note:

*This aromatic Cabernet shows notes of cassis, tarragon, graphite and cedar on the nose. These continue on the palate which has a silky texture and great structure from the fine tannins. The richness and power of the wine are balanced by freshness and finesse. The finish is dry with lingering blackcurrant and blueberry flavours. Best served at 16-18°C.*

