

Leeu PASSANT

FRANSCHHOEK

2018 Leeu Passant Stellenbosch Chardonnay

Varietal(s): 100% Chardonnay
Bottling Date: 30th October 2019
Production: 6240 bottles / 520 cases plus 210 Magnums
Wine of Origin: Stellenbosch

Technical Details at Bottling:

Alcohol 13.5% - RS 1.9 g/l - TA 6.8 g/l - pH 3.32

Source of Grapes:

This single vineyard of Chardonnay is planted on the higher loam-based slopes of Helderberg Mountain. The site has a maritime influence that allows us to harvest the fruit with incredible intensity of flavour and zesty freshness.

Date(s) Harvested:

Grapes were hand-harvested on the 13th and 16th February 2018

Yields:

6 tons/ha = 36 HL/ha

Winemaking:

The cooled grapes are pressed whole bunch and allowed to settle overnight. The must is then racked to barrel for fermentation and temperatures are not allowed to exceed 24°C. Fermentation lasted 36 days after which the wine went through malolactic fermentation naturally. After spending 12 months on the lees, the wine was racked, blended, minimal sulphur added and aged a further 6 months in barrel before bottling.

Maturation:

12 months in 225L tight grain French oak barrels, 30% new, followed by a further 6 months in 2nd and 3rd fill barriques.

Tasting Note:

This Chardonnay has aromas of yellow stone fruits with hints of cloves. The textured palate has notes of peaches and lemon curd, with a touch of salinity and well integrated oak character, all balanced by a zesty acidity. The finish is long, with a beautiful purity. Best served at 10-12°C, this wine will show optimally when decanted within the first 3 years after bottling and will reward if cellared properly over 10 years.

