

Leeu PASSANT

FRANSCHHOEK

2018 Leeu Passant Wellington Old Vines Basson Cinsault

Variety: 100% Cinsault
Bottling Date: 17 December 2019
Production: 1 800 bottles / 150 cases
Wine of Origin: Wellington

Vineyard details:

Planted on a selection of South Africa's first experimental rootstocks in 1900, this historic parcel of dry farmed bush vine Cinsault is growing on the deep sandy alluvial soils in Wellington. This is South Africa's oldest registered red wine vineyard and the firm skins and fragrant fruit 'sing' to us when they are ready to pick!

Date(s) Harvested:

The grapes were hand-harvested during the cool morning sunrise on 9 February 2018.

Yields:

3.2 tons/ha = 18 HL/ha

Winemaking:

To enhance the terroir and naturally austere tannins of this special and historic site, we transferred 100% crushed whole-clusters to tank with minimal sulphur. No further additions were made. The natural fermentation began without inoculation and the wine was pigeaged twice a day. Temperatures were kept cool as Cinsault is otherwise a fast fermenter, and the fermentation lasted for 11 days. After 3 weeks of extended maceration, the wine was drained and pressed to barrel. Racking and blending took place mid-way through the year and the wine was bottled after 20 months in barrel.

Maturation:

This wine was matured for 20 months in 500L French oak barrels.

Tasting Note:

This highly fragrant wine has an alluring and complex nose suggesting rose petals, fresh cherries, cranberry and a hint of thyme. The palate is vibrant and silky in texture, with linear notes of cranberry, cloves and pink peppercorns. Very fine tannins give a beautiful structure to the wine. Best served at 16-18°C.

Technical Details at Bottling:

Alcohol 13.0% - RS 1.7 g/l - TA 5.0 g/l - pH 3.52

