

*Leeu*  
**PASSANT**  
FRANSCHHOEK

## 2017 Leeu Passant Wellington Old Vines Basson Cinsault

Varietal(s): 100% Cinsault  
Bottling Date: 14<sup>th</sup> November 2018  
Production: 1 800 bottles / 150 cases  
Wine of Origin: Wellington

### Technical Details at Bottling:

Alcohol 13.5% - RS 1.1 g/l - TA 5.1 g/l - pH 3.70

### Source of Grapes:

*From a historic parcel of dry farmed bush vine Cinsault planted in 1900 in the deep sandy alluvial soils in Wellington. This is South Africa's oldest registered red wine vineyard.*

### Date(s) Harvested:

*Grapes were hand-harvested during the cool morning sunrise on 9 February 2017.*

### Yields:

*3 tons/ha = 18 HL/ha*

### Winemaking:

*The cool grapes are crushed and destemmed into tank, with 100% whole clusters. Minimal sulphur is added, and no further additions are made. The fermentation begins without inoculation and the wine is pigeaged twice a day. Temperatures are not allowed to exceed 26°C. Fermentation lasted 11 days. After fermentation, 3 weeks skin contact is given, and the wine is then drained and pressed to barrel. The wines are 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:

*This aromatic wine has an alluring and complex nose suggesting roses, cranberries, cherries, spice and a hint of thyme. The pallet is fresh and silky textured, with notes of orange peel, rhubarb, maraschino cherries, pink peppercorns and cloves. Fine tannins give great structure to the wine. Best served at 16-18°C.*

