

Leeu PASSANT

FRANSCHHOEK

2023 Leeu Passant Stellenbosch Cabernet Sauvignon

Variety: 100% Cabernet Sauvignon
Bottling Date: 25 October 2024
Production: 16 380 bottles / 1 365 cases
Wine of Origin: Stellenbosch

Vineyard details:

Showcasing the excellent 2023 vintage and planted at 300 meters on the iron and granite-rich slopes of the Helderberg Mountain in Stellenbosch, the grapes from this cool site naturally achieve the sophistication that is so alluring in our style of Cabernet Sauvignon. Maintaining elegance as well as lush concentration is paramount to our approach in the wine, to ensure that this vineyard's terroir translates through to the final wine with supreme balance.

Dates Harvested:

The grapes from this vineyard were harvested in 3 picks between the 10th and 17th of March 2023 with a yield of four to six tons per hectare, which translated to 38 hectolitres per hectare.

Winemaking:

Upon arrival at our Leeu Passant winery in Franschhoek, the grapes were destemmed to tanks with only minimal sulphur added. After the start of indigenous yeast fermentation, the wine saw daily pumped-overs which lasted approximately 14 days, followed by extended maceration. The wine was then drained and pressed to barrels where it stayed until the latter part of the winter.

Maturation:

Our 2023 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 sixteen months prior to bottling.

Tasting Note:

World class. This deep wine exudes beautiful aromas of black berries, mulberry leaf and hints of crushed dried thyme. Its excellent purity continues on the palate with succulent sapphire plum and silky tannins that create a luscious mouthfeel, finishing with finesse and a refined freshness. Best served at 16-18°C.

Technical Details at Bottling:

Alcohol 14% - RS 1.8 g/l - TA 4.7 g/l - pH 3.74

