

Leeu PASSANT

FRANSCHHOEK

2023 Leeu Passant Stellenbosch Chardonnay

Variety: 100% Chardonnay
Bottling Date: 24 January 2024
Production: 5100 bottles / 425 cases and 60 Magnums
Wine of Origin: Stellenbosch

Vineyard details:

This extraordinary Chardonnay site is situated on the high gravelly slopes of the Helderberg Mountain and in near proximity to False Bay, the cold Atlantic Ocean. Planted at 400m, it therefore benefits from the maritime influenced breezes cool days and mild nights of the area, which brings an incredible intensity and freshness to the wine. The outstanding 2023 vintage highlighted this vineyard's great balance of palate texture and outstanding natural acidity.

Dates Harvested:

The grapes were hand-harvested on the cool mornings between the 14th and 17th of March 2023 and yielded approximately five tons per hectare, which translated to an average of 34 hectolitre per hectare.

Winemaking:

Once the grapes were whole-bunch pressed, the juice was allowed to settle overnight. The aerated must was then racked to barrel for the spontaneous primary and malolactic fermentation processes to complete, which lasted for just over sixty days. After spending a year on its primary lees, the wine was racked and blended before its final maturation.

Maturation:

This Chardonnay was aged in 225L tight grain French oak barrels for a year. It was then racked, blended and saw an additional ten months maturation in the same casks.

Tasting Note:

The greatly beneficial impact of the maritime climate on the terroir of this classic Stellenbosch Chardonnay contributes to its complex aromas of perfumed nasturtium and fresh cut lime. It boasts superb vibrancy with flavours of fresh, crunchy yellow stone fruit, a touch of flinty salinity and finishes with a textured and lush mouthfeel.

Best served at 10-12°C, this wine shows excellent now upon its release, and it will reward if cellared optimally for 15 to 20 years.

Technical Details at Bottling:

Alcohol 14% - RS 1.7 g/l - TA 7.1 g/l - pH 3.18

