

FOUNDED



IN 1693

LEEUVENKUIL

FAMILY VINEYARDS



LEEUVENKUIL HERITAGE SYRAH 2019

Blend | 100% Syrah

Appellation | Swartland

Tasting notes | This complex wine is a true reflection of the Swartland area's distinctive combination of schist soils and indigenous Cape fynbos. The palate is laden with fynbos herbs, thyme, buchu and white pepper. Violets, black olives and blueberry flavors lend complexity and lead to a long, satisfying finish.

Drinkability | Optimal 2024 – 2029 but can easily age for many years more if cellared correctly.

Food pairing | The wine's herby notes make it the perfect accompaniment to fire-grilled, deboned Karoo lamb marinated in olive oil, lemon juice and rosemary, and served with a red wine reduction and bone marrow sauce. Also try pairing it with red wine lamb shank stew and oven-roasted vegetables

In the vineyard | It's all about the soil. Pure schist covers the profile of the soil where these vines grow. Schist is not the easiest medium to grow in, but plant them with Syrah, farm it dry land and magic happens. The crop is usually low, and 2019 again saw low yields of only 3 ton/ha.

In the cellar | After handpicking the grapes, they were fermented on the skins with their own natural yeasts, with punch-downs and pump-overs to mix the juice and skins. Most maceration skin contact then took place for 28 days to allow for the maximum extraction of tannins. Malolactic fermentation and aging occurred in old French oak barrels for 18 months.

The vintage | Following the worst drought the Cape experienced in more than 100 years, the 2019 vintage was slightly cooler which helped the vineyards recover to some extent. But with continued very low yields, determining the exact picking date was crucial to ensure optimal ripeness,

Harvest date and yield | February 2019. Yield was 3 ton/ha.

Bottling date | Nov 2021

Analysis | Alc. 13.00% pH. 3.58 TA. 5.6 g/l RS 2.1 g/l