

FOUNDED



IN 1693

LEEUVENKUIL

FAMILY VINEYARDS



LEEUVENKUIL SHIRAZ 2022

Blend | 100% Shiraz

Appellation | Swartland

Tasting notes | This classic Shiraz for everyday enjoyment shows opulent, bright fruit on the nose and a beautifully elegant palate of round tannins layered with clove spice, ripe cherries and violets.

Drinkability | 2022 - 2026

Food pairing | Complements food fit for a feast, such as roast duck, grilled meat and hearty pasta dishes.

In the vineyard | This Shiraz is sourced from dry-land farmed vineyards in the prestigious Swartland area. Shiraz loves the “Mediterranean” climate of the Cape and grapes ripen with thick skins packed with velvety tannins and colour.

In the cellar | No oak was used during the ageing of this Shiraz, resulting in a very fruit-forward and spicy wine. The grapes were picked at 22 to 24 degrees Balling and fermented in stainless steel tanks. Post fermentation we leave the wine on the skins to maximize complexity and mouthfeel.

The vintage | The 2022 healthy growing season that followed a winter with good to normal rainfall which allowed the grapes to ripen optimally.

Harvest date and yield | From mid-February to beginning March 2022
The yield was 9.5 per ha.

Bottling date | May 2023

Analysis | Alc. 13.5% pH. 3.71 TA. 5.2 g/l RS 2.6 g/l