

WINE OF ORIGIN SWARTLAND

'Natural fermentation, low Sulphur levels & vegan winemaking maintains the purity of Swartland fruit for unoaked, unpretentious wines, with a fresh minerality.'

FOUNDED



IN 1693

LEEUWENKUIL

FAMILY VINEYARDS



LEEUWENKUIL CHENIN BLANC 2024

Blend | 100% Chenin Blanc

Appellation | Swartland Wine of Origin

Tasting notes | A restrained, fresh style offering with aromas of yellow apple, stone fruit and a hint of grapefruit. The palate is light and crisp with a bright minerality that carries.

Drinkability | 2024 - 2028

Food pairing | Makes a fine partner for light fare such as a fresh summer rolls with Thai dipping sauce, steamed fresh mussels in Chenin Blanc sauce, but equally delightful as a glass on its own.

In the vineyard | The grapes are sourced from dry-land farmed bush-vine, Swartland Chenin Blanc. The dry-land conditions naturally limit the crop yields and produce riper berries with balanced acidity when picked at optimum ripeness.

In the cellar | No oak or commercial yeast was used during the fermentation in stainless steel tanks. The wine was left on the lees for as long as possible to enhance richness on the palate.

The vintage | Harvest 2024 followed one of the longest, wettest winters but winter was followed by a very long dry spell. Due to January's longest continuous high temperatures in 50 years, harvest started early & at a fast pace.

Harvest date and yield | February 2024. The yield was 8.0 ton per ha.

Bottling date | March 2024

Analysis | Alc. 13.00% pH 3.72 TA. 4.66 g/l RS 1.34 g/l

DEEPLY ROOTED IN TRADITION | BRAVELY PUSHING BOUNDRIES

WWW.LEEUWENKUILFV.CO.ZA

