

FOUNDED



IN 1693

# LEEUWENKUIL

FAMILY VINEYARDS



## LEEUWENKUIL HERITAGE CHENIN BLANC 2020

**Blend** | 100% Chenin Blanc

**Appellation** | Swartland

**Tasting notes** | This complex and classy wine offers aromas of white blossoms and ginger, as well as yellow stone fruit complemented by hints of oak on the nose. Its intense palate is packed with minerality and an abundance of freshness.

**Drinkability** | Ready to be enjoyed right now but will age well for another 8-10 years.

**Food pairing** | A sophisticated wine for equally sophisticated food. This gastronome's dream makes an outstanding partner for anything from creamy mushroom risotto and grilled line fish, to a well-aged Angus rib-eye steak.

**In the vineyard** | Leeuwenkuil block Q survived 36 seasons under dryland farmed conditions. The 2 800 vines per hectare compete for every drop of valuable moisture in the clay and shale-dominated soil. The fruit is beautiful, tight bunches with berries of high acidity.

**In the cellar** | The Heritage wines are made in a pre-modern, natural style, similar to the top end Vouvray Chenins. We joined forces with one of the best from the homeland of Chenin and got Vincent Careme involved to help and guide each vintage into a very fine wine. The process is very simple whole bunch pressing, no sulphur on the juice, natural yeast fermentation and a very limited use of new oak. Aged for 14 months before filling.

**The vintage** | 2020 was a cool, but very dry growing season followed the driest winter the Cape has seen for more than 100 years. Yields in general were extremely low and picking date decisions dominated the agenda.

**Harvest date and yield** | February 2020.

Yield was 4 ton per ha, or 25hL per ha

**Bottling date** | November 2021

**Analysis** | Alc. 13.00%    pH. 3.58    TA. 5.7 g/l    RS 2.1 g/l