

WINE OF ORIGIN SWARTLAND

'Wild fermented, dry-land Chenin Blanc offers a layered richness and chalky minerality, highlighting the intriguing character of the region.'

FOUNDED



IN 1693

LEEUVENKUIL

FAMILY VINEYARDS



LEEUVENKUIL RESERVE CHENIN BLANC 2023

Blend | 100% Chenin Blanc

Appellation | Swartland Wine of Origin

Tasting notes | This is a vintage blend of the best parcels of Chenin Blanc Leeuwenkuil produces from its Swartland vineyards. The 2023 vintages has a restrained nose of citrus blossom, quince and yellow apple. The palate is full and textured with stone fruit and a slightly pithy character; finishing on an intriguing, fresh minerality.

Drinkability | Ready to be enjoyed now but will age well for 6 – 7 years.

Food pairing | A decadent glass on its own, the full, rich palate lends itself to sumptuous pairings like roasted cauliflower spiced coconut cream curry, a hearty seafood paella or even a goats cheese, herb-crusted chicken roast.

In the vineyard | Leeuwenkuil practices dry-land viticulture due to the harsh, dry conditions where bush-vine vineyards thrive. These dry-land farmed, bush-vine vineyards, deliver exceptional quality fruit with depth & texture.

In the cellar | After handpicking the grapes, they were whole-bunch pressed to retain their natural acidity. Some parcels were wild fermented in 5 000L French oak foudres, some in stainless steel tanks, and others in cement tanks; then aged for 10 months before blending and bottling.

The vintage | 2023 vintage followed a normal to good winter. Harvest started late due to cool spring and early summer conditions that allowed for healthy development of aromas & a healthy pH.

Harvest date and yield | Middle to end of February 2023. The yield was 7.5 ton per ha.

Bottling date | March 2024

Analysis | Alc. 13.00% pH 3.42 TA. 5.84 g/l RS 3.7 g/l

DEEPLY ROOTED IN TRADITION | BRAVELY PUSHING BOUNDRIES

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