

FOUNDED



IN 1693

LEEUWENKUIL

FAMILY VINEYARDS



LEEUWENKUIL SWARTLAND ROSÉ 2023

Blend | 100% Cinsault

Appellation | Swartland

Tasting notes | Enticing aromas of raspberry and pomegranate follow through onto the palate with additional flavours of ripe watermelon and a tangy cranberry finish. An engaging yet elegant wine with finesse.

Drinkability | Enjoy right now or over the next three years.

Food pairing | Be it in the remote Karoo, a West Coast sunset or enjoying the vibrant energy of city life, this Rose will be the perfect wine partner. It will complement both fresh summer platters and a steamy tomato-based stew during the cold winter.

In the vineyard | Our vineyards have predominantly sandy-loam topsoil with well-structured subsoil on weathered rock. This moderate to high clay percentage retains moisture and provides much-needed water during our hot, dry summers. The grapes were hand-picked and delivered to the cellar in small bins to prevent damage to the berries.

In the cellar | We use whole bunch pressing to reduce color extraction because of limited skin contact. The juice is allowed to ferment with natural yeasts to enhance mouthfeel while retaining an elegant fruit balance.

The vintage | Vintage 2023 started uncertainly because of below-average winter rains but was fortunately 'saved' by great early summer showers. Despite being a moderate season, the 15% lower crop mend picking was about 2 weeks earlier than normal. All in all a great season for the Swartland.

Harvest date and yield | February 2023

The yield was 5.8 tons per ha or 32hL per ha.

Bottling date | July 2023

Analysis | Alc. 13.00 % pH. 3.39
TA. 5.6 g/l RS. 2.6 g/l