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LEEUWENKUIL

FAMILY VINEYARDS

LEEUWENKUIL MÉTHODE ANCESTRALE CHENIN BLANC 2023

Legend has it that this classic approach to creating sparkling wine is famed to have been developed by French monks in the 1500's to produce celebratory wine for their monasteries. Cherishing tradition, the Dreyer family of Leeuwenkuil Family Vineyards keep the romance alive by crafting their own Méthode Ancestrale just as the monks did.

Variety | 100% Chenin Blanc **Vintage** | 2023

Appellation | Swartland

Tasting notes | This bubbly has intense aromas of green apple and white pear complemented by subtle jasmine & citrus blossom perfume. The palate is vibrant and minerally, with a fresh complexity and a persistent yet delicate mousse.

In the vineyard | Dry-land farmed, bush-vine Chenin that thrives in the dry-land conditions of the Swartland, produces low-yield bunches with concentration and complexity. The grapes were hand-picked earlier in the season to retain natural acidity at optimum ripeness.

In the cellar | Free-run juice from whole-bunch pressed Chenin Blanc starts natural fermentation in tank. The fermenting wine is then bottled and capped at the precise moment when there is still enough natural sugar in the wine to create a healthy, vibrant mousse, but not too much as to cause the bottles to explode. This single, continuous fermentation, is what makes Méthode Ancestral unique. The bottled sparkling wine was then matured on the gross lees for 7 months before being riddled, disgorged and corked, ready for release.

The vintage | The 2023 vintage followed a normal to good winter. Harvest started late due to the spring and early summer conditions, but commenced at a brisk pace after some nasty heatwaves – luckily these blocks came in pre-heat wave to ensure freshness and vibrancy.

Release date | Nov 2023

Analysis | Alc. 11.5 % Ph 3.23 TA. 5.9 g/l RS. 1.6 g/l

