

FOUNDED



IN 1693

LEEUVENKUIL

FAMILY VINEYARDS

LEEUVENKUIL RESERVE RED 2019

Blend | Shiraz 85% / Cabernet Sauvignon 5% / Cinsault 5% / Pinotage 3% / Grenache Noir 2%

Appellation | Swartland

Tasting notes | 2019 has a delicate perfume on the nose backed by the aroma of caramelized plums. The palate offers an abundance of pure red fruit: cherries, cranberries and plums with a peppery and savoury finish. It is a fresh wine with great depth of flavour and complexity, finishing long and begging another sip

Drinkability | Ready to be enjoyed right now but will age well for another 5 – 6 years.

Food pairing | For a delightful tasting experience, try it with venison carpaccio or a spicy curry. Also try pairing it with red wine lamb shank stew and oven-roasted vegetables.

In the vineyard | The Reserve Red is a vintage blend of the best reds Leeuwenkuil produces from the Swartland region. The crop was reduced to one bunch per shoot to enhance the quality of the grapes, which were picked at sugars ranging between 21- and 24-degrees Balling. After handpicking the grapes, they were fermented on skins with natural yeasts and using punch-downs and pump-overs to mix the juice and skins. Skin contact then took place for 20 days to allow for the maximum extraction of tannins. Malolactic fermentation and aging occurred in a 5 000L French oak foudres for 12 months.

The vintage | 2019 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 | From mid-February to beginning March 2019. The yield was 7.5 per ha.

Bottling date | March 2020

Analysis | Alc. 13.5% pH. 3.61 TA. 5.5 g/l RS 2.5 g/l

