

FOUNDED



IN 1693

LEEUVENKUIL

FAMILY VINEYARDS

LEEUVENKUIL RESERVE WHITE 2022

Blend | 93% Chenin Blanc/ 5% Sauvignon Blanc/ 2% Viognier

Appellation | Swartland

Tasting notes | This is a vintage blend of the best whites Leeuwenkuil produces from the Swartland region. 2022 has a delicate nose of white blossoms, apple and just a hint of pepper. The palate offers ripe peach and tangy pineapple flavour with an intriguing underlying chalky minerality which lingers on the finish.

Drinkability | Ready to be enjoyed now but will age well for 4 – 5 years.

Food pairing | Delicious whether enjoyed on its own or as the perfect accompaniment to seafood, goats' cheese or a rich creamy pasta.

In the vineyard | Leeuwenkuil grow numerous cultivars. Most are dry farmed bush vines which deliver exceptional quality fruit under harsh conditions.

In the cellar | After handpicking the grapes, they were whole-bunch pressed to retain their natural acidity. Half of the wine was fermented in 5 000L French oak barrels and the other half in stainless steel tanks, and aged for nine months before blending and bottling

The vintage | The 2022 healthy growing season that followed a winter with good to normal rainfall which allowed the grapes to ripen optimally.

Harvest date and yield | Middle to end of February 2022.
The yield was 8.5 ton per ha.

Bottling date | July 2023

Analysis | Alc. 13.00% pH. 3.43 TA. 5.6 g/l RS 1.6 g/l

