

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 2024

**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 2024 vintage 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 goat's 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 9 months before blending and bottling.

**The vintage** | Harvest 2024 followed a long, wet winter, followed by a very long dry spell. Due to January's longest continuous high temperatures in 50 years, harvest started early & at a fast pace.

**Harvest date and yield** | Early February 2024.  
The yield was 7 ton per ha.

**Bottling date** | Dec 2024

**Analysis** | Alc. 12.5%   pH 3.36   TA. 5.47 g/l   RS 2.57 g/l

DEEPLY ROOTED IN TRADITION | BRAVELY PUSHING BOUNDRIES

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