



FOUNDED



IN 1693

LEEUVENKUIL FAMILY VINEYARDS

LEEUVENKUIL RESERVE RED 2018

Blend | Shiraz 85% / Cinsault 5% / Mourvèdre 5% / Pinotage 5%

Appellation | Swartland

Tasting notes | 2018 offers aromas of vibrant red fruit and subtle violet perfume. The palate follows through with pure red fruit: cherries, cranberries and plums with pink pepper with some savoury edges. It is a rich wine with layered complexity and a long, structured finish.

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 | 2018 was one of the driest seasons the Cape has seen for more than 100 years. Yields in general were extremely low, bunches & berries were small and concentrated, while picking date decisions dominated the agenda.

Harvest date and yield | From mid-February to beginning March 2018. The yield was 7.5 per ha.

Bottling date | May 2019

Analysis | Alc. 13.5% pH. 3.74 TA. 5.4 g/l RS 2.1 g/l