WINE OF ORIGIN SWARTLAND

'Wild fermented Syrah led red blend, aged in large, older French oak Foudres, to preserve the purity of Swartland fruit while showcasing the layered complexity and fine structure of the Swartland region'.





LEEUWENKUIL RESERVE RED 2023

Blend | Shiraz 88% / Mourvèdre 9% / Cinsault 2% / Cabernet Sauvignon 1%

Appellation | Swartland Wine of Origin

Tasting notes | 2023 has a delicate violet perfume with aromas of caramelized plums. The palate offers an abundance of red & black fruit: cherries, cranberries and dark plums with a peppery, savoury finish. It is a fresh wine with depth and complexity, finishing long and begging another sip.

Drinkability | Ready to be enjoyed right now but will age well for another 5 – 8 years.

Food pairing | For a delightful tasting experience, try it with venison Carpaccio, slow-roasted red wine lamb shanks stew or even a roasted butternut & quinoa chilli.

In the cellar | 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 wild fermented on skins with natural yeasts and using punch-downs and pump-overs to mix the juice and skins. Extended 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 | The 2023 vintage followed a normal to good winter. Harvest started late due to cool spring and early summer conditions that allowed for healthy development of aromas, fine tannins & good pH.

Harvest date and yield | From mid-February to beginning March 2023. The yield was 8 per ha.

Bottling date | Oct 2024

Analysis | Alc. 13.5% pH 3.78 TA. 5.8 g/l RS 2.3 g/l

