



Leenders



Baviaan white blend 2021

Wine description

Yellow straw. Apple core, dried apricot and quince on the nose. Medium to full palate with a crisp acidity, pithy tannins and a complex finish. Dried fruit, white peach and orange peel follow on the finish. Drink now or cellar for 5 or more years. Serve chilled.

Vinification details

Harvested at various ripeness intervals and fermented in a combination of stainless steel tanks and concrete eggs. No oak used during fermentation or maturation. Roussanne and Grenache contribute richness and complexity to the blend, balancing the fruit-forward notes from the Chenin Blanc. Kept on the lees for 9 months before settling, filtration and bottling.

Vineyards

Dry-farmed vines in the Breedekloof are harvested early to preserve freshness and complexity.

Vintage description

2021 was a warm and dry season producing smaller berries with enhanced flavour concentration. Warmer day-time temperatures combined with cooler night-time temperatures resulted in perfect fruit quality showing good flavour intensity and fresh acidity. This season produced a healthy and disease-free crop, resulting in wines with intense aromatics and great texture on the palate.

Varietal Blend

Grenache Blanc forms the back bone of this Cape white blend, with Chenin Blanc to add freshness and Roussanne to balance complexity and richness

Analysis

Alc: 13.5% RS: 4.1 g/l
TA: 6.2 g/l pH: 3.44

Wine of Origin: Western Cape

Closure: Provino

Production: 2000 x 6 x 750ml