



Leenders



Sielverkoper 2020

Wine description

Ruby garnet. Fragrant nose of violets, dark berry and spice. Full palate with blackberry, cranberry and cinnamon following from the nose. Gentle, well-integrated tannins and a lengthy finish. Drink now or cellar for up to 8 years. Serve chilled.

Vinification details

Fermented in stainless steel tanks and transferred to older barrels to complete malolactic fermentation. Matured in older oak for 12-15 months. Fined and filtered before bottling.

Vineyards

Dry-farmed vines in the Breedekloof were harvested at optimum ripeness. Mourvèdre and Syrah lends body and structure to the blend while Carignan adds acidity and finesse.

Vintage description

2020 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

Syrah forms the backbone of this blend with dark fruit notes. Mourvèdre adds spice, fynbos and leathery characters to the blend while Carignan and Grenache Noir contribute red fruit and cranberry notes and softens the tannin structure.

Analysis

Alc: 13.5% RS: 2.4 g/l
TA: 5.8 g/l pH: 3.47

Wine of Origin: Breedekloof

Closure: Provino

Production: 2000 x 6 x 750ml