

FOUNDED



IN 1693

# LEEUVENKUIL

FAMILY VINEYARDS



## RESERVE WHITE 2017

**Blend** | 80% Chenin Blanc, 20% blend of: Grenache Blanc, Marsanne, Verdelho, Clairette, Chardonnay, Colombar, Viognier

**Appellation** | Swartland

**Tasting notes** | This is a vintage blend of the best whites Leeuwenkuil produces from the Swartland region. 2017 has a delicate nose of white blossoms, apple and just a hint of pepper. The palate offers ripe peach and tangy pineapple flavor with an intriguing underlying chalky minerality which lingers on the finish.

**Drinkability** | Ready to be enjoyed right now, or within the next couple of years.

**Food pairing** | Delicious, whether enjoyed on its own or as the perfect accompaniment to seafood, goats cheese platter or a rich creamy pasta.

**In the vineyard** | The Reserve White is a vintage blend of the best whites Leeuwenkuil produces from the Swartland region. The crop was reduced to one bunch per shoot to enhance the quality of the grapes. They were picked when their sugars were between 18 and 23.5 degrees Balling.

**In the cellar** | After handpicking the grapes, they were whole-bunch pressed to retain their natural acidity. Half of the wine was fermented in 5 000L French oak barrels and the other half in stainless steel tanks, and aged for 9 months before blending and bottling.

**The vintage** | The 2017 vintage was a warm and dry, but healthy growing season. Lower yields and smaller berries contributed to a good concentration of fruit flavors.

**Harvest date and yield** | Middle to end of February 2016.  
The yield was 8 ton per ha.

**Bottling date** | July 2018

**Analysis** | Alc. 13.00%      pH. 3.38  
TA. 5.8 g/l              RS. 2.1 g/l