



# LEIDERSBURG

SOUTH AFRICA

*These wines are made by Jan du Preez, who is widely recognized as one of the finest vintners in the Stellenbosch and Swartland areas. Jan comes from a long history of family winemakers. He has worked with the best in the wine industry including one of California's best known wineries, Robert Mondavi and the German Wine Institute.*

*The grapes are hand harvested and then fermented in open top tanks. Punch down and stirring is done by hand with an oak scoot. The wine is then separated from the skins and immediately moved into 300 liter French oak barrels for 14 months. 6 months of bottle aging follows before each vintage is released.*



## SAUVIGNON BLANC

This wine is a prime example of why so much excitement and fervor surround South African Sauvignon Blanc. These grapes were hand harvested early in the morning and fermented for 8 hours on the skins. After fermentation, the juice was kept on the lees (sur lie aging), chilled and aged for 8 months before racking and bottling.

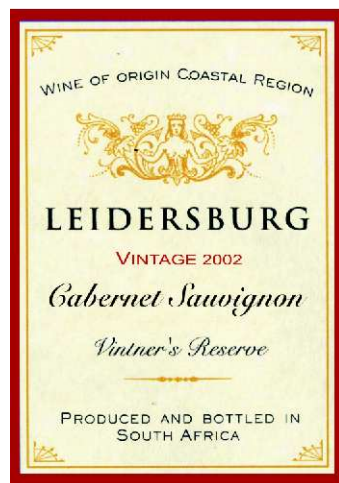
Sur Lie aging is a traditional French method of leaving the wine in extended contact with the grape skins and must. Periodic stirring of the lees back into the wine is called 'bâtonnage'. This increases the natural yeast contact within the wine creating added creaminess, mouthfeel and flavor complexity.

The primary reasons for sur lie aging are usually based on stylistic goals – to enhance the structure and mouth feel of a wine, give it extra body and increase the aromatic complexity, depth of flavor and aromas, and the length of the finish. Lees also absorb oxygen, assisting in maintaining a slow and controlled oxidation during maturation.

When yeast cells die, their cell walls break down, gradually releasing compounds like polysaccharides (glucose), amino acids, fatty acids and mannoproteins into the wine. These compounds can influence the structural integration of the wine in terms of phenols, including tannins, body, aroma, oxidation buffering and wine stability.

The dead yeast cells liberate esters, particularly fatty acids with sweet/spicy, fruity aromas, contributing to the aroma. They also provide a natural fining, reducing the yellow colors in white wines.

The result is a clean, almost transparent white 'diamond' color with a fresh, crisp, gentle-in-the mouth Sauvignon Blanc and a green fig & tropical fruit bouquet. As a result of the aging process, the finish refreshes and seems to 'pop' on your palate. The flavors will continue to concentrate for at least another 12 to 15 months in the bottle.



## CABERNET SAUVIGNON

This is 100% Cabernet Sauvignon that was stirred by hand while fermenting in open top containers. Made in very small quantities, this is a complex, multi-layered wine that was aged for 14 months in French oak and another 6 months after bottling.

This traditionally made, classically styled red has refined characteristics, concentrated flavors, a full spectrum of ripe red berry plum, spicy oak, big tannins and a dry lingering finish. This style of wine needs to decant fully for at least an hour prior to drinking. Extended decanting will reward you with added flavors, integration and complexities. Though it's ready to drink beautifully right now additional bottle aging and cellaring will see this wine develop as would a great Bordeaux.