

Leenders Sielverkoper Red Blend 2023

Syrah and Carignan



Leenders



Vintage Overview

The 2023 vintage was shaped by the long, cold, and late winter of 2022. These conditions provided excellent dormancy and delayed budbreak, leading to a cool, extended growing season. Careful vineyard management during a mild summer resulted in small, concentrated berries with deep flavour and structure. The resulting wine is expressive, textured, and built for graceful ageing.

Winemaking Notes

Fermentation took place in open-top fermenters with gentle punchdowns to preserve fruit purity and structure. After pressing, the wine was matured for 18 months in seasoned French oak barrels. No new oak was used, allowing the varietal character and origin to shine. Bottled unfinned and unfiltered.

Tasting Notes

Aromas of wild blackberries, cracked pepper, and violets lead to a layered palate of black fruit, earthy spice, and savoury tannins. The wine shows tension and freshness, with a refined texture and a lingering mineral finish.

Technical Analysis

Alcohol: 13.5%

Residual Sugar: 1.9 g/L

Total Acidity: 5.3 g/L

pH: 3.56

Volatile Acidity: 0.58 g/L