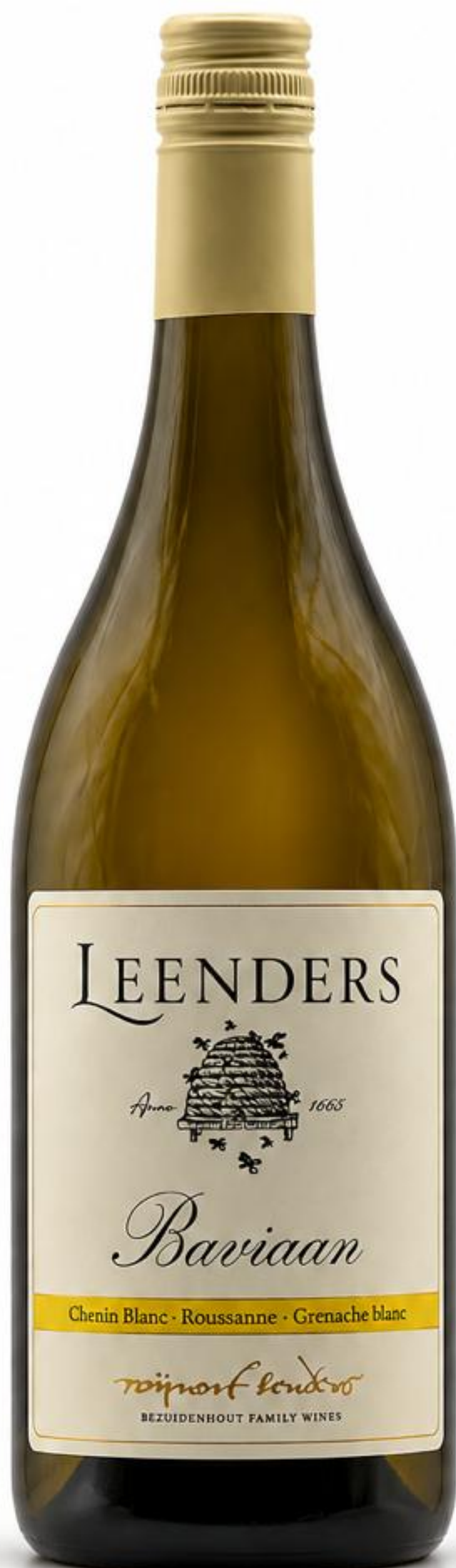
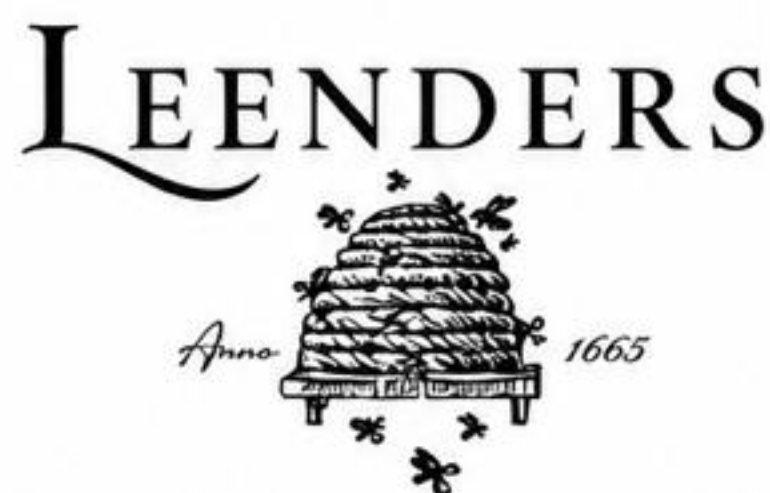


Leenders Baviaan White Blend 2026

CHENIN BLANC, ROUSSANNE, GRENACHE BLANC



VINTAGE OVERVIEW

The 2026 vintage was marked by a cool and wet winter, providing good soil moisture and even budbreak across the vineyards. Mild spring conditions and moderate summer temperatures allowed for slow, steady ripening, resulting in excellent fruit concentration, natural acidity and vibrant flavour. The 2026 Baviaan is an expressive white blend that reflects both terroir and careful cellar work.

WINEMAKING NOTES

Each varietal was vinified separately, with a combination of stainless steel and old French oak barrels. The components were matured for 9 months on the lees, with regular bâtonnage to enhance texture and complexity. No malolactic fermentation was encouraged in order to preserve freshness and acidity. Bottled unfined and unfiltered to retain natural character.

TASTING NOTES

Aromatic layers of white peach, citrus blossom and fynbos unfold on the nose, with hints of stone fruit and subtle spice. The palate is textured and balanced, showing bright acidity, ripe citrus, a saline edge and a long, mineral finish.

TECHNICAL ANALYSIS

Alcohol	14.0%
Residual Sugar	4.0 g/L
Total Acidity	5.8 g/L
pH	3.50
Volatile Acidity	0.63 g/L