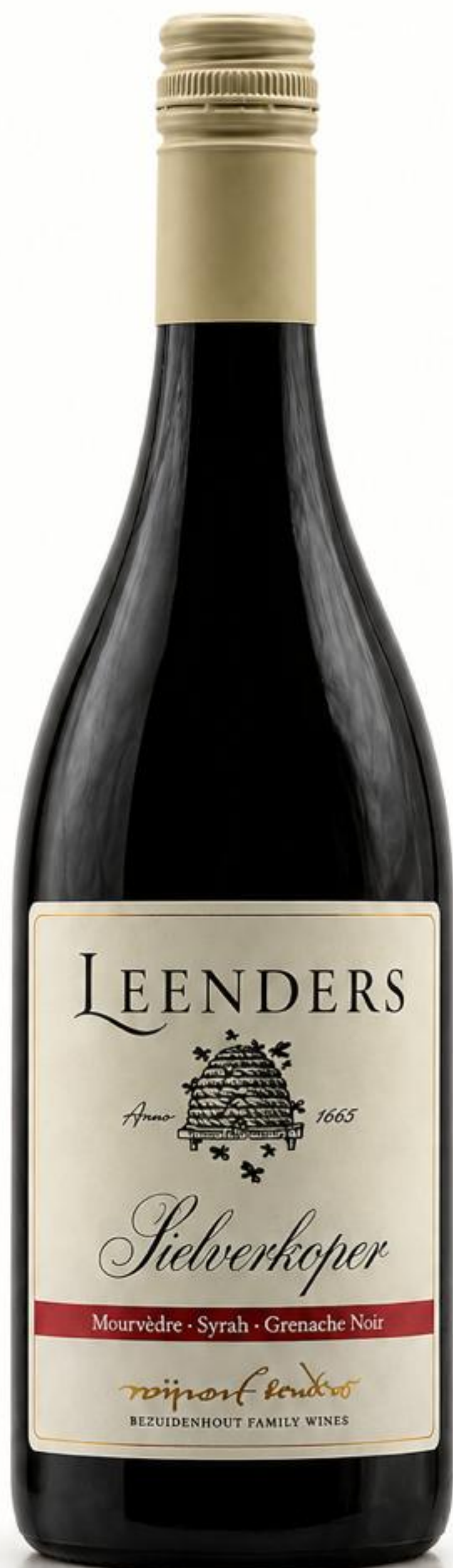


Leenders Sielverkoper Red Blend 2025

MOURVÈDRE, SYRAH, GRENACHE NOIR



VINTAGE OVERVIEW

The 2025 vintage experienced a cool and even growing season following a wet winter, which ensured good soil moisture and healthy canopy growth. Moderate temperatures through spring and summer allowed for slow, steady ripening, resulting in concentrated fruit with excellent colour, structure and natural acidity. The 2025 Sielverkoper is a refined and expressive red blend that captures the character of the vintage and our select vineyard sites.

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