Vergulde Tijger
wit
Single Vineyard Roussanne 2026

LEENDERS

Anno 1665

ROUSSANNE



VINTAGE OVERVIEW

The 2026 vintage was marked by a cool and wet winter, providing good soil moisture and even budbreak across the vineyard. Mild spring conditions and moderate summer temperatures allowed for slow, steady ripening, resulting in excellent fruit concentration, natural acidity and vibrant flavour. The 2026 Vergulde Tiiger wit is a single vineyard Roussanne that expresses the unique character and terroir of this site.

WINEMAKING NOTES

Hand-harvested from our single vineyard, the grapes were whole-bunch pressed and fermented in a combination of stainless steel and seasoned French oak barrels. The wine was 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.

TASTING NOTES

Aromas of white peach, apricot, orange blossom and fynbos, with subtle notes of honeyed stone fruit and a hint of spice. The palate is textured and layered, with bright acidity, ripe citrus and a saline edge, leading to a long, mineral finish.

TECHNICAL ANALYSIS

Alcohol	13.5%
Residual Sugar	4.0 g/L
Total Acidity	5.8 g/L
pH	3.50
Volatile Acidity	0.63 g/L