

Leopard's Leap



CULINARIA COLLECTION

The Leopard's Leap Culinary Collection is a celebration of the harmony in which food and wine complement one another. Matching the finest in food with the finest in wine is the very reason behind this exquisite collection - to create optimal enjoyment through mutual enhancement.

Culinaria: Chenin Blanc 2018

Origin: Culinaria Chenin Blanc is a Wine of Origin Western Cape. Grapes were picked from an old dryland bushvine in Darling and used for the production of this Loire-style wine. The Voor-Paardeberg & Darling area are well-known for growing excellent quality Chenin Blanc grapes.

Composition: 100% Chenin Blanc

Vineyards: The grapes grow on bush-vines with an average age of twenty years and an average yield of 4,8 tons per hectare. The unirrigated soils have a unique water-releasing capacity that favours good grape concentration.

Wine-making: Grapes were hand-picked at optimum ripeness. Grapes were, de-stemmed, crushed and pressed after a short period of skin contact. The juice was allowed to settle, then fermented at between 16 and 18 degrees Celsius in 500-litre second-fill and third-fill French oak barrels. Barrels were topped up and the wine was allowed nine months' lees contact prior to blending and bottling. Before release, the wine was bottle-matured for four months.

Analysis:

Alcohol	13,5% Vol	Residual sugar	2,0 g/l
pH	3,30	Total acid	5,7 g/l

Character: Leopard's Leap Culinaria Chenin Blanc has a well-defined ripe fruit character, showing aromas of ripe white peach and melon. These aromas are supported by sweet-spice flavours and a vibrant acidity. Elegant oak nuances give this wine its structure and make it a unique food companion.



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