



Leopard's Leap

CHENIN BLANC 2026

VARIETY

100% Chenin Blanc

WINE STYLE

A medium-bodied wine made in a fresh and fruity New World style

VINIFICATION

Grapes originate from the coastal region. Harvested at optimum ripeness of around 22.5° to 23° Balling, then destemmed, crushed and fermented at 13°C. Lees contact of three months has enhanced the mouthfeel and body, while promoting structure.

NOSE

Expressive and inviting, with layers of ripe peach and luscious stone fruit at the forefront. Notes of fresh melon and guava add vibrancy, while delicate hints of jasmine, violet and peach blossom bring an elegant floral lift. Subtle nuances of apricot and white pear add depth and complexity.

PALATE

Dry, medium-bodied, fresh and fruit-driven New World style, with stone fruit and floral notes

FOOD

A versatile match for sushi, grilled chicken, pasta and fresh summer salads, as well as dishes with a sweet-and-sour element. Equally enjoyable on its own as an aperitif. Best enjoyed now or within two years of vintage.

Alcohol	13.42 % Vol
Total acid	5.6 g/l
pH	3,33
Residual sugar	3,0 g/l



PAIRS WELL
WITH:



Generous
smiles



Good
company



Catch of the
Day



Blue skies



Juicy
conversation



Lemon
drizzles



Aromatic