

Leopard's Leap



CULINARIA COLLECTION

The Leopard's Leap Culinaría 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.

Culinaría: Méthode Cap Classique

Composition: 100% Chenin Blanc

Origin: Leopard's Leap Méthode Cap Classique (MCC) is a Wine of Origin Western Cape - the largest percentage of the grapes used originates from the Paarl region.

Vineyard: These Chenin Blanc grapes were sourced from bushvine vineyards. The grapes were hand-harvested in the early morning, when it was still cool. The soil is a combination of decomposed granite and Malmesbury shales.

Wine-making: After the grapes were de-stemmed, the whole bunch was pressed with no skin contact and only the best free-run juice was selected. The wine was then settled overnight and then the clean juice was fermented within stainless steel tanks. The juice was settled for twelve hours and the clean juice was racked to the fermentation tank for the first alcoholic fermentation. After the fermentation the wine was stored on the lees for six months without any sulphur addition. The wine was then stabilized and filtered before the addition of sugar and yeast for the second fermentation. The second alcoholic fermentation was done in the bottle under a crown cap. The wine was then aged for at least eighteen months on the lees in the bottle. The wine was disgorged and then corked.

Analysis:

Alcohol	12,5%Vol	Residual sugar	1.5 g/l
pH	3,46	Total acid	5,8 g/l

Tasting Note: Green in colour. Notes of green pear, Granny Smith apples, lime and grapefruit are all evident on the nose. Fresh minerality on the palate with a biscuit finish.

Culinary Complement: Serve well-chilled as an aperitif at any festival or special occasion, and pair it with oysters or fresh seafood dishes.



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