



Leopard's Leap

Moscato

2026 PERLÉ ROSÉ

VARIETY

100% Red Muscadel

WINE STYLE

Semi-sweet, lightly sparkling, low alcohol. Sweet muscat, floral, berry fruit.

VINIFICATION

The grapes are harvested in the early morning to retain their cool temperature and freshness. After destemming and crushing, the grapes are transferred to a separating tank where the juice and skins are gently separated. The free-run juice flows by gravity into a settling tank and is left overnight to clarify naturally.

The clear juice is then racked into fermentation tanks the following morning, where selected yeast cultures are added to initiate fermentation. Fermentation takes place at 14°C and is halted at approximately 5° Balling by rapidly cooling the wine to -4°C for three days, preserving natural sweetness and vibrant fruit character.

NOSE

Immediately expressive and inviting. The nose opens with captivating aromas of rose water, litchi, and strawberry, framed by elegant Turkish delight and a characteristic sweet muscat florality. A gentle undercurrent of exotic spice adds intrigue and depth, lifted beautifully by the wine's natural effervescence.

PALATE

Light-bodied and vibrant, the palate offers an inviting burst of sweet fruit on entry. Juicy flavours of strawberry, litchi and Turkish delight echo the bouquet with impressive purity. Balanced by refreshing acidity and a soft, delicate sparkle, the wine delivers a crisp, clean finish. Lingering natural sweet muscat flavours provide an elegant and satisfying conclusion.

FOOD

Enjoy well chilled as an aperitif or an easy-drinking refreshment. It pairs beautifully with fresh fruit salads, smoked or grilled salmon, pavlova topped with seasonal fruit, berry cheesecake, and other light summer dishes.

Alcohol	10.8% Vol
Total acid	5.81 g/l
pH	3.26
Residual sugar	43.62 g/l



PAIRS WELL
WITH:



Blue skies



Sandwiches



Parties



Subtle spices



Toasty fires



Live music



Friendly
and fun