



Leopard's Leap

Moscato

2026 PERLÉ WHITE

VARIETY

100% Hanepoot

WINE STYLE

Semi-sweet, lightly sparkling, low alcohol, with vibrant tropical fruit and floral muscat character.

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, with fresh aromas of litchi and ripe apricot taking centre stage. Delicate notes of honey blossom and classic muscat florality are layered with a subtle hint of exotic spice, adding intrigue and depth.

PALATE

Light-bodied and refreshingly sweet, with a soft, creamy mousse that enhances the wine's vibrant fruit profile. Flavours of tropical fruit, litchi, ripe apricot, and a delicate touch of melon echo beautifully from the nose. A gentle exotic spice lingers on the finish, while crisp acidity brings freshness, balance, and finesse.

FOOD

Delicious enjoyed on its own as an aperitif or easy summer sipper. Pairs beautifully with fresh summer salads, sushi, seasonal fruit, light desserts, and mildly spiced curries.

Alcohol	10.8% Vol
Total acid	5.8 g/l
pH	3.31
Residual sugar	38.0 g/l



PAIRS WELL WITH:



Blue skies



Sandwiches



Parties



Subtle spices



Toasty fires



Live music



Friendly and fun