

# Leopard's Leap

## ROSÉ 2026

CHARDONNAY PINOT NOIR

### VARIETY

65% Chardonnay  
35% Pinot Noir

### WINE STYLE

Dry, medium-bodied, fresh and fruit-driven rosé with notes of red berries, citrus and delicate florals.

### 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. Fresh aromas of red berries and ripe raspberry take centre stage, lifted by delicate rose petal florals. Layers of tropical fruit intertwine with vibrant citrus grapefruit, while a subtle hint of Turkish delight adds an exotic, perfumed depth. Gentle pomegranate nuances complete a beautifully layered and elegant nose.

### PALATE

Lively and refreshing, with a vibrant balance of acidity and fruit creating a clean, elegant mouthfeel. Flavours of raspberry, cranberry and fresh red berries follow through seamlessly, framed by zesty grapefruit notes. Six weeks of lees contact contribute subtle texture and structural finesse, leading to a long, refreshing finish with lingering hints of rose petal and Turkish delight.

### FOOD

An ideal aperitif and versatile food companion. Pairs beautifully with duck, Mediterranean cuisine, sushi, soft cheeses and summer fruit platters. Best enjoyed young while fresh and vibrant.

|                |            |
|----------------|------------|
| Alcohol        | 12.01% Vol |
| Total acid     | 5.4 g/l    |
| pH             | 3.50       |
| Residual sugar | 2.9 g/l    |



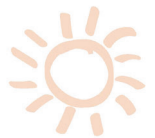
PAIRS WELL WITH:



New beginnings



Sushi cravings



Sunshine



Everyday happy occasions



Soft cheeses



Summer fruit



Jokes between friends