



ADDING QUALITY TO LIFE

CHENIN BLANC 2025

VARIETY

100% Chenin Blanc

WINE STYLE

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

VINIFICATION

Grapes originate from the Paardeberg district near Paarl as well as the Swartland. 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

Beautiful layers of sweet fresh melon & guava play on the nose, with subtle whiffs of jasmine and peach blossoms.

PALATE

Zesty summer melon with hints of white peaches follow through on the palate, finishing with a well-balanced crisp acidity.

FOOD

A versatile, rewarding companion to a variety of dishes such as sushi, grilled chicken and fresh summer salads. Perfect for dishes containing that sweet and sour element. To be enjoyed with the Catch of the Day, blue skies and good company!

PAIRS WELL
WITH:



Generous
smiles



Good
company



Catch of the
Day



Blue skies



Juicy
conversation



Lemon
drizzles



Aromatic



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Alcohol	13.62 % Vol
Total acid	5.4 g/l
pH	3.44
Residual sugar	2.3 g/l