

Leopard's Leap



CULINARIA COLLECTION

The Leopard's Leap Culinary 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.

Culinaria: Natural Sweet Chenin Blanc

Origin: Crafted from grapes that were meticulously selected from their dryland vineyards in Paarl, where deep and shale-rich soils contribute to the wine's concentration and character.

Composition: 100% Chenin Blanc

Vintage notes: A warm, promising season was interrupted by unexpected rain, prompting an earlier harvest for optimal quality.

Style and Character: Extremely ripe and raisin-like, the grapes delivered an exceptional concentration of flavour, colour and sweetness.

Wine-making: After destemming, the grapes spent two days on the skins with regular pump overs to extract ripe flavors from both the skins and raisins. Carefully ensuring clarity to preserve the wine's pure and concentrated fruit character, the pressed juice was fermented and once the desired sugar levels were achieved, the wine was thermos-flashed, cross-flow filtered and then matured in barrels. After 10–12 months in second-fill 500-liter French oak barrels, the wine underwent further bottle maturation for 12 months.

Analysis:	Residual sugar	227.9 g/l	
Alcohol	9.7%	Total acid	8.3 g/l
pH	3.57		

Character: Liquid gold in the glass with fragrant aromas of dried fruit on the nose. The palate is beautifully balanced, offering a refined interplay between natural sweetness and lively acidity to reveal layers of yellow fruit, apricot, and honey. A perfect partner to cheese boards with blue cheese, preserved green figs and nuts and an exceptional late night sipper.

