

Leopard's Leap



CULINARIA COLLECTION

The Leopard's Leap Culinaría 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: Muscat

Origin: Leopard's Leap Culinaría Muscat is a Wine of Origin Western Cape – the largest percentage of grapes originates from the Robertson area, specifically Bonnievale.

Composition: 100% Muscat

Terroir: The Robertson district has, for decades, been celebrated as a fortified dessert wines heaven. Vineyards are influenced by the continental climate, which is ideal for grape varieties that benefit from a hot growing season. Dominant soil types are the soft calcareous Brandvlei and Augrabies soils that induce moderate vigour and yields. The chalkiness of the soils brings about a distinctive crispness.

Wine-making: Grapes were hand-harvested at between 24 and 26 degrees Balling, then cooled, de-stemmed and crushed, with 4 - 6 hours skin contact. Gently pressed, with only free-run juice used. Settled and fermented in stainless steel tanks. Fermentation took place at between 12 and 14 degrees Celsius and was stopped at 10 degrees Balling. Three months bottle maturation prior to release.

Analysis:

Alcohol	11,0% Vol	Residual sugar	80,02 g/l
pH	3,31	Total acid	7,48 g/l

Character: The wine boasts an elegant Provence pink colour. A delicate flavour of rose-water entices on the nose, complemented by hints of jasmine, peach blossom and litchi. The palate impresses with perceived lightness, without being syrupy or cloying. Impeccable balance of sweetness and acidity makes this wine versatile and approachable, with a long-lingering after-taste, characterised by nuances of geranium.

