

Leopard's Leap



CULINARIA
COLLECTION

The Leopard's Leap Culinaria 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 - creating optimal enjoyment through mutual enhancement.

Culinaria: Chenin Blanc 2022

Origin: Culinaria Chenin Blanc is certified as Wine of Origin Western Cape. Grapes originate from old dryland bush vines in Darling and Voor-Paardeberg. These areas are acclaimed for producing exceptional Chenin Blanc grapes.

Composition: 100% Chenin Blanc

Vineyards: These Chenin Blanc bush vines with an average age of twenty years, typically yield 4,8 tons per hectare. The unirrigated soils have a unique water-releasing capacity that favours exceptional flavour concentration.

Wine-making: Grapes were hand-picked at optimum ripeness before being de-stemmed, crushed and pressed after a short period of skin contact. The juice was allowed to settle before fermentation which took place between 16 and 18 degrees Celsius in 500-litre second-fill and third-fill French oak barrels. Barrels were topped up and the wine was allowed lees contact for 8 months prior to blending and bottling. Before release, the wine was bottle-matured for 3 months.

Analysis:

Alcohol - 13.83% Vol	Residual sugar – 2.9 g/l
Total acid - 5.8 g/l	pH - 3.40

Character: A well-defined ripe fruit character with aromas of tropical fruit and yellow peach are balanced with refreshing white fruit such as pear. A hint of sweet spice charms the nose while a vibrant acidity and elegant nuances of oak contribute structure and complexity. A remarkably versatile partner to food. Enjoy with Asian dishes, Cape Malay chicken curry, salads with tomato, sharp vinaigrettes or tangy mayonnaise or a variety of seafood and creamy dishes.



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