

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 2023

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

Composition: 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 - 12.78% Vol	Residual sugar – 1.9 g/l
Total acid - 5.6 g/l	pH - 3.38

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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