wine.co.za
easiest way to buy wine

Leopards Leap Culinaria Collection Chenin Blanc / Grenache Blanc 2012

Leopard's Leap Culinaria Chenin Blanc Grenache Blanc has a well-defined fruity character, showing ample apricot, pear, apple, pineapple and peach flavours, supported by sweet spice flavours and a zippy tartness. Naturally light, the wine is exceptionally food-friendly, enhancing enjoyment without masking food character.



variety : Chenin Blanc | 83% Chenin Blanc, 17% Grenache Blanc
winery : Leopards Leap Family Vineyards
winemaker : Eugene van Zyl
wine of origin : Western Cape
analysis : **alc :** 13.5 % vol **rs :** 3.3 g/l **pH :** 3.42 **ta :** 6.3 g/l
type : White **style :** Dry **body :** Light **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

2013 Veritas Wine Awards - Bronze
2013 International Wine Challenge - Gold
2013 International Wine and Spirit competition - Silver Outstanding

in the vineyard : Origin: Culinaria Chenin Blanc Grenache Blanc is a Wine of Origin Western Cape. Grapes used for the production of this Loire-style blend originate from the Voor Perdeberg area, well-known for growing excellent quality Chenin Blanc and Grenache Blanc grapes.

Terroir: The Chenin Blanc and Grenache Blanc are both sourced from the Paardeberg region - an area that has recently been lauded as South Africa's treasure of world-class white Mediterranean blends. This rugged area is the home of some of the oldest bush vine plantings in the country. The growing season is hot and dry, which results in smaller bunches and intense concentration.

about the harvest: The two varieties were harvested separately at 24.3° Balling.

in the cellar : After berry-sorting and de-stemming, grapes were crushed and eighteen hours of skin contact was allowed. Only free-run juice was used. Juice was allowed to settle, then fermented at 20 degrees Celsius in 500-litre second-fill and third-fill French oak barrels. Barrels were topped up and the wine was allowed nine months lees contact prior to blending and bottling. Before release, the wine was bottle-matured for three months.

Leopards Leap Family Vineyards

Franschhoek
021 876 8002
www.leopardsleap.co.za