

Leopards Leap Culinaria Collection Muscat de Frontignan 2013

The wine boasts an elegant pale salmon colour. A delicate flavour of rose water and Turkish delight entices on the nose, complemented by hints of lemon zest and litchi. The palate impresses with perceived lightness, without being syrupy or cloying. Impeccable balance makes this wine versatile and approachable, with a long-lingering after-taste, characterised by nuances of geranium.

variety : Muscat de Frontignan | 100% Muscat de Frontignan

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Western Cape

analysis : alc : 9.5 % vol rs : 84.7 g/l pH : 3.56 ta : 6.83 g/l

type : Rose **style :** Sweet

pack : Bottle **closure :** Cork

2013 Veritas Wine Awards - Bronze

in the vineyard : Origin: Leopard's Leap Culinaria Muscat de Frontignan is a Wine of Origin Western Cape - the largest percentage of grapes originates from the Robertson area, specifically Bonnievale.

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, which induce moderate vigour and yields. The soil's chalkiness brings about a distinctive crispiness.

about the harvest: Grapes were harvested at 24,1 degrees Balling. Hand-harvested, cooled, de-stemmed and crushed with 12 hours skin contact.

in the cellar : Gently pressed only free-run juice used. Settled, fermented in stainless steel tanks, fermentation took place at 16 degrees Celsius. Fermentation was stopped at 9 degrees Balling. Three months bottle maturation prior to release.



Leopards Leap Family Vineyards

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