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Leopards Leap Culinaria Collection Chenin Blanc / Grenache Blanc 2013

Leopard's Leap Culinaria Chenin Blanc Grenache Blanc has a well-defined ripe fruit character, showing ample apricot, pear, pineapple and kiwi flavours, supported by sweet-spice flavours and a zippy tartness. Naturally light, the wine.

The wine is exceptionally food-friendly, enhancing enjoyment without masking food character.



variety : Chenin Blanc | 90% Chenin Blanc, 10% Grenache Blanc
winery : Leopards Leap Family Vineyards
winemaker : Eugene van Zyl
wine of origin : Western Cape
analysis : **alc :** 13.5 % vol **rs :** 2.07 g/l **pH :** 3.29 **ta :** 6.49 g/l
type : White **style :** Dry **body :** Light **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

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

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 - to create optimal enjoyment through mutual enhancement.

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 Paardeberg area, well-known for growing excellent quality Chenin Blanc. The Grenache Blanc grapes come from Bot River.

The grapes grow on bush vines with an average age of twenty years and an average yield of 4,8 tons per hectare. The unirrigated soils have a unique water-releasing capacity that favours good grape 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 twelve 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 six months.

Leopards Leap Family Vineyards

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