

Leopards Leap Culinaria Collection Chenin Blanc 2015

Leopard's Leap Culinaria Chenin Blanc as a well-defined ripe fruit character, showing aromas of golden delicious apple, pear and malva flavours, supported by sweet-spice flavours and a zippy tartness. Elegant oak nuances makes this wine a unique food companion.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 2.5 g/l pH : 3.43 ta : 6.3 g/l

type : White **style :** Dry **taste :** Fruity **wooded**

pack : Bottle **size :** 0 **closure :** Cork

2016 Top 10 Chenin Blanc Challenge

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 is a Wine of Origin Western Cape. Grapes used for the production of this Loire-style wine originate from the Voor Paardeberg area, well-known for growing excellent quality Chenin Blanc. The Grenache Blanc grapes come from Franshoek.

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:

Harvested at optimum ripeness.

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 18 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 four months.



Leopards Leap Family Vineyards

Franshoek

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