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# Leopards Leap Culinaria Collection Chenin Blanc 2016

Leopard's Leap Culinaria Chenin Blanc has a well-defined ripe fruit character, showing aromas of Golden Delicious apple and tropical fruit flavours. These aromas are supported by sweet-spice flavours and a lively tartness. Elegant oak nuances make this wine a unique food companion.

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**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 :** 3.3 g/l **pH :** 3.29 **ta :** 6.5 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 :** 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 pressed after a short period of skin contact. The 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

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