

Leopards Leap Culinaria Collection Muscat de Frontignan 2017

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 of sweetness and acidity 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 : 11.5 % vol rs : 78.5 g/l pH : 3.19 ta : 7.6 g/l

type : Rose **style :** Sweet **body :** Medium **taste :** Fruity

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

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

about the harvest : Grapes were hand-harvested at between 24 and 26 degrees Balling.

in the cellar : Grapes were cooled, de-stemmed and crushed, with 4-6 hours skin contact. Gently pressed, with only free-run juice used. Settled, fermented in stainless steel tanks, fermentation took place at between 12 and 14 degrees Celsius. Fermentation was stopped at 10 degrees Balling. Three months bottle maturation prior to release.



Leopards Leap Family Vineyards

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