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Leopards Leap Culinaria Collection Chenin Blanc 2017

Leopard's Leap Culinaria Chenin Blanc has a well-defined ripe fruit character, showing aromas of ripe white peach and melon. These aromas are supported by sweet-spice flavours and a vibrant acidity.

Elegant oak nuances make 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 :** 1.8 g/l **pH :** 3.48 **ta :** 6.4 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **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 : 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 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 : Grapes were de-stemmed, crushed and pressed after a short period of skin contact. The juice was allowed to settle, then fermented at between 16 and 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

Franschhoek
021 876 8002
www.leopardsleap.co.za