

Leopards Leap Sparkling Cuvee Brut

An invigorating sparkling wine. From zesty lime and lemon and tropical flavours, this sassy sparkling is a versatile companion to seafood, dessert and sunset. Elegant and exciting with an infinite stream of fine bubbles that lingers with freshness and finesse.

variety : Chenin Blanc | 62% Chenin Blanc, 38% Chardonnay

winery : Leopards Leap Family Vineyards

winemaker : Renier van Deventer

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 8.9 g/l pH : 3.66 ta : 5.0 g/l

type : Sparkling **style :** Semi Sweet **body :** Medium **taste :** Fruity

pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : The grapes originate from Darling and Wellington.

about the harvest: The Chenin Blanc was picked at 22,5 degrees Balling and the Chardonnay at 21 degrees Balling.

in the cellar : The two varieties were bunch-sorted and whole-bunch pressed to ensure gentle extraction of the juice. The Chenin Blanc and Chardonnay were blended together and left on the lees for 6 weeks, to ensure flavour intensity and structural elegance. A beautiful blend perfectly carbonated to bring about the perfect bubble for this sparkling wine and to enhance the zesty fruit flavours.



Leopards Leap Family Vineyards

Franschhoek

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