wine.co.za
easiest way to buy wine

Leopards Leap Culinaria Collection Chenin Blanc 2022

A well-defined ripe fruit character with aromas of tropical fruit and yellow peach are balanced with refreshing white fruit such as pear. A hint of sweet spice charms the nose while a vibrant acidity and elegant nuances of oak contribute structure and complexity. A remarkably versatile partner to food.

Enjoy with Asian dishes, Cape Malay chicken curry, salads with tomato, sharp vinaigrettes or tangy mayonnaise or a variety of seafood and creamy dishes.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Leopards Leap Family Vineyards
winemaker : Eugene van Zyl
wine of origin : Western Cape
analysis : **alc :** 13.83 % vol **rs :** 2.9 g/l **pH :** 3.4 **ta :** 5.8 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2023 Investec Trophy Wine Show - Silver



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 - creating optimal enjoyment through mutual enhancement.

in the vineyard : Culinaria Chenin Blanc is certified as Wine of Origin Western Cape. Grapes originate from old dryland bush vines in Darling and Voor-Paardeberg. These areas are acclaimed for producing exceptional Chenin Blanc grapes.

in the cellar : Grapes were hand-picked at optimum ripeness before being de-stemmed, crushed and pressed after a short period of skin contact. The juice was allowed to settle before fermentation which took place 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 lees contact for 8 months prior to blending and bottling. Before release, the wine was bottle-matured for 3 months.

Leopards Leap Family Vineyards

Franschhoek
021 876 8002
www.leopardsleap.co.za