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Leopards Leap Culinaria Collection Chenin Blanc 2023

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.

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 : Renier van Deventer
wine of origin : Western Cape
analysis : **alc :** 12.87 % vol **rs :** 1.9 g/l **pH :** 3.38 **ta :** 5.6 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **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 - creating optimal enjoyment through mutual enhancement.

in the vineyard : These Chenin Blanc bush vines with an average age of twenty years, typically yield 4,8 tons per hectare. The unirrigated soils have a unique water-releasing capacity that favours exceptional flavour concentration.

about the harvest: Grapes were hand-picked 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 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

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