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Leopards Leap Culinaria Collection Chenin Blanc 2025

Sourced from carefully selected vineyards in Paarl and Stellenbosch, the 2025 vintage opens with a captivating and layered bouquet. Ripe tropical fruit, pineapple, litchi and yellow peach mingle effortlessly with delicate notes of apricot and pear. With subtle hints of sweet spice, violet florals, and vanilla oak, the palate is rich and full-bodied. Creamy nuances of vanilla and almond are complemented by citrus, peach, and pear to retain an elegant freshness. The lingering finish is underpinned by a vibrant, well-defined acidity and refined oak influence.

A versatile food wine to enjoy with Cape Malay curries, seafood, creamy pasta or sharply dressed salads.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Leopards Leap Family Vineyards
winemaker : Renier van Deventer
wine of origin : Western Cape
analysis : **alc :** 13.78 % vol **rs :** 2.2 g/l **pH :** 3.53 **ta :** 6.0 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2026 National Wine Challenge - Double Gold

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 before being de-stemmed, crushed and pressed after a short period of skin contact.

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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