

Leopards Leap Chenin Blanc 2026

A medium-bodied wine made in a fresh and fruity New World style. Expressive and inviting, with layers of ripe peach and luscious stone fruit at the forefront. Notes of fresh melon and guava add vibrancy, while delicate hints of jasmine, violet and peach blossom bring an elegant floral lift. Subtle nuances of apricot and white pear add depth and complexity. Dry, medium-bodied, fresh and fruit-driven New World style, with stone fruit and floral notes

A versatile match for sushi, grilled chicken, pasta and fresh summer salads, as well as dishes with a sweet-and-sour element. Equally enjoyable on its own as an aperitif. Best enjoyed now or within two years of vintage.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Leopards Leap Family Vineyards

winemaker : Renier van Deventer

wine of origin : Western Cape

analysis : alc : 13.42 % vol rs : 3.0 g/l pH : 3.33 ta : 5.6 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity

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

in the vineyard : Grapes originate from the coastal region.

about the harvest: Harvested at optimum ripeness of around 22.5° to 23° Balling,

in the cellar : Grapes were destemmed, crushed and fermented at 13°C. Lees contact of three months has enhanced the mouthfeel and body, while promoting structure.



Leopards Leap Family Vineyards

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