

Leopards Leap Rosé 2026

NOSE: Immediately expressive and inviting. Fresh aromas of red berries and ripe raspberry take centre stage, lifted by delicate rose petal florals. Layers of tropical fruit intertwine with vibrant citrus grapefruit, while a subtle hint of Turkish delight adds an exotic, perfumed depth. Gentle pomegranate nuances complete a beautifully layered and elegant nose.

PALATE Lively and refreshing, with a vibrant balance of acidity and fruit creating a clean, elegant mouthfeel. Flavours of raspberry, cranberry, and fresh red berries follow through seamlessly, framed by zesty grapefruit notes. Six weeks of lees contact contribute subtle texture and structural finesse, leading to a long, refreshing finish with lingering hints of rose petal and Turkish delight.

An ideal aperitif and versatile food companion. Pairs beautifully with duck, Mediterranean cuisine, sushi, soft cheeses and summer fruit platters. Best enjoyed young while fresh and vibrant.

variety : Chardonnay | 65% Chardonnay, 35% Pinot Noir

winery : Leopards Leap Family Vineyards

winemaker : Renier van Deventer

wine of origin : Western Cape

analysis : alc : 12.01 % vol rs : 2.9 g/l pH : 3.50 ta : 5.4 g/l

type : Rose **style :** Off Dry **body :** Light **taste :** Fruity

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

in the vineyard : The Chardonnay and Pinot Noir grapes originate from the Robertson area and a portion of the Pinot Noir is also from the cool West Coast town of Lutzville.

about the harvest: The grapes are harvested in the early morning to retain their cool temperature and freshness.

in the cellar : After destemming and crushing, the grapes are transferred to a separating tank where the juice and skins are gently separated. The free-run juice flows by gravity into a settling tank and is left overnight to clarify naturally. The clear juice is then racked into fermentation tanks the following morning, where selected yeast cultures are added to initiate fermentation. Fermentation takes place at 14°C and is halted at approximately 5° Balling by rapidly cooling the wine to -4°C for three days, preserving natural sweetness and vibrant fruit character.



Leopards Leap Family Vineyards

Franschhoek

021 876 8002

www.leopardsleap.co.za