

## Leopards Leap Moscato

**NOSE:** Immediately expressive and inviting, with fresh aromas of litchi and ripe apricot taking centre stage. Delicate notes of honey blossom and classic muscat florality are layered with a subtle hint of exotic spice, adding intrigue and depth.

**PALATE:** Light-bodied and refreshingly sweet, with a soft, creamy mousse that enhances the wine's vibrant fruit profile. Flavours of tropical fruit, litchi, ripe apricot, and a delicate touch of melon echo beautifully from the nose. A gentle exotic spice lingers on the finish, while crisp acidity brings freshness, balance, and finesse.

Delicious enjoyed on its own as an aperitif or easy summer sipper. Pairs beautifully with fresh summer salads, sushi, seasonal fruit, light desserts, and mildly spiced curries.

**variety :** Chenin Blanc | 100% Hanepoot

**winery :** Leopards Leap Family Vineyards

**winemaker :** Renier van Deventer

**wine of origin :** Voor Paardeberg

**analysis :** alc : 10.8 % vol rs : 38.0 g/l pH : 3.31 ta : 5.8 g/l

**type :** White **style :** Semi Sweet **body :** Light

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

**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

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