



LEOPARD FROG vineyards

Couture Cape Wines from Stellenbosch, South Africa



SINGULARITY VIOGNIER

Proprietor's Limited Release

Singularity Viognier is the only Viognier in the world comprised entirely of free run juice from grapes hand-selected from five different harvests (2005 to 2009) and matured using only wild yeast fermentation to create a singular expression of the finest qualities of this rare and once almost-extinct cult varietal. Like the much anticipated kiss of a new lover, Singularity Viognier draws the soul into a gratifying experience that touches the senses in the most pleasurable ways. A once-off limited release of 4 barrels (100 cases) only.

Winemaker's Notes

Wine of Origin	Stellenbosch
Vintage	Once-off blend of 2005 to 2009 cultivars
Age of Vines	15 to 20 years
Winemaker	David John Bate with Andries van der Walt
Production	4 barrels (100 cases) only
Bottle Size	750 ml
Yield	3 t/ha
°Balling/Harvest	Average 22.5 °
Alcohol	13.5 %/vol
Residual Sugar	7.27 g/l
TA	6.83 g/l
VA	0.58 g/l
FSO ₂	36 mg/l
pH	3.2
Selection	Vin de goutte (made entirely of free run juice)
Maturation	Wild yeast fermentation followed by 11 months barrel maturation in second and third fill French wood (Allier and Nevers) of medium plus toast
UPC	6009812400873 (individual bottle)
SCC	06009812400880 (case of 12 bottles)

Tasting Notes

Appearance

Deep golden hues echo the promising palate of a rising harvest sun. Clear, brilliant lustre and luminosity with long legs indicative of high extract foreshadow an intense, extroverted personality that invites immediate interest.

Nose

Alluring aromas of orange blossoms and honeysuckle in a large yet nuanced nose that is so forward that it not only comes across a crowded room to you, but it puts its hand on your leg and asks you up to dance.

Taste

A complex and curvaceous blonde that slowly undresses layers of sun-dried fruit (such as pineapples and peaches) to reveal a well-toned mineral backbone that frames the fruit and seduces the senses before delivering whispers of butterscotch and honey in a refreshing farewell that lingers like the post-coital kiss of a satisfied lover. A goddess of a wine.