



LEOPARD FROG vineyards

Couture Cape Wines from Stellenbosch, South Africa



SOLSTICE CHARDONNAY

Single Cultivar 17 Year Vintage Blend Proprietor's Limited Release

Just like the moment when you realized you were in love, time stands still as you savour this wine.

Solstice is the only Chardonnay in the world to assemblage vin de goutte from 17 consecutive harvests of a single bloc of grapes into the quintessential expression of this cultivar in South Africa. Aged in French oak for an average of 17 months using only wild yeast fermentation, this couture Cape offering delivers a lush and luxurious lifestyle experience sure to satisfy your senses in the most gratifying ways.

A once-off limited release of 5 barrels (125 cases) only.
Each bottle is individually numbered in sequential order.

Winemaker's Notes

Wine of Origin	Stellenbosch
Varietal	Chardonnay (100%)
Vintage	1997 to 2013
Winemaker	David John Bate with Nicky Claasens
Production	5 barrels
Bottle Size	750 ml Claret
Yield	3.5 t/ha
°Balling/Harvest	Average 23.5 °
Alcohol	14 %/vol
Residual Sugar	1.36 g/l
TA	5.1 g/l
VA	0.54 g/l
FSO ₂	41 mg/l
pH	3.27
Selection	Vin de goutte (made entirely of free run juice)
Maturation	17 months barrel maturation using only wild yeast fermentation in third fill French oak (Alliers) barrels of medium toast.
UPC	6009800287691 (individual bottle)
SCC	06009800287707 (case of 12 bottles)

Tasting Notes

Appearance

Straws of sunshine and glimmers of gold illuminate a gorgeous blonde body. Like the promise of a rising African dawn, a brilliant lustre and sparkling luminosity arouse immediate interest in this natural beauty.

Nose

A stimulating, complex bouquet bewitches your senses. Alluring aromas of citrus fruits and floral fragrances foreshadow the vibrant and voluptuous personality of this offering.

Taste

Flirtatious floral notes tease your senses before undressing a soft and supple body that slowly surrenders flavours of pineapples, peaches and pears in a balanced, beautiful seduction. Sensuous strokes of butterscotch and white chocolate give way to a luscious lemon cream finish that leaves you wanting more (much more). None but the brave deserve the fair.