

Leleshwa

INSPIRED BY KENYA



CATALOGUE | 2022

OUR HISTORY

Over 20 years ago, experts told us we couldn't grow grapes in this part of the world. We decided to prove them wrong, so we planted a vineyard at Morendat.

It started out as a hobby, something fun and exotic, an excuse to spend the weekend in Naivasha. Almost three decades later, we produce up to 150,000 litres of the finest Kenyan wine, and spirits range. You're probably wondering where and how we managed this amazing feat.

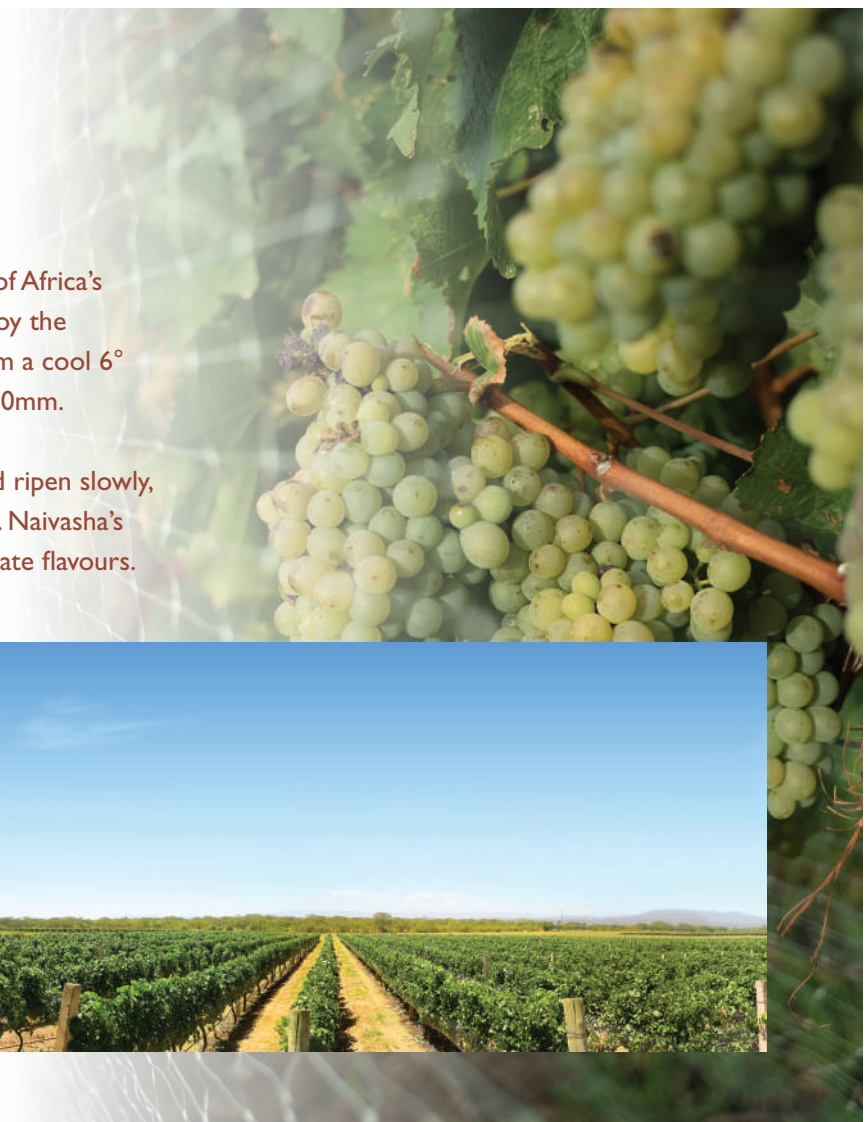
Well, we're just about to tell you.



OUR GEOGRAPHY

Our home is at Morendat Farm, Naivasha, in the heart of Africa's Great Rift Valley. Lying along the equator, the grapes enjoy the warmth of the invigorating sun. Temperatures range from a cool 6° to a tropical 32° Celsius, and annual rainfall is 500 to 600mm.

This equatorial climate allows each grape to mature and ripen slowly, patiently developing every nuance of its fine fruity taste. Naivasha's high altitude of 2000 metres preserves the grapes' delicate flavours.



OUR EPIPHANY

Our name comes from the Leleshwa Tree that bountifully surrounds our vineyards, embracing our passion and refreshing the work of our hands. As we worked moment by moment, day by day, we discovered the true spirit of Kenya. It's the creative element that drives us, binds us, unites us.

As Kenyans, we continually seek opportunities to express ourselves beautifully, naturally, artistically. We found a way to nurture this irrepressible essence and put it in a bottle. Kenyans love their own, and Kenya is what inspired us. Of course, there's so much more that goes into those bottles, and we'd love to share the story with you.

Our varieties include Sauvignon Blanc, Chenin Blanc, Shiraz and Cabernet Sauvignon. We are always experimenting with new varieties at our vineyard and are excited to see what varietal we bottle next.

We are in the process of constructing a state-of-the-art Winery & Tourism Hub that will elevate everything we do to the next level



THE LELESHWA WINE TOURS

The Leleshwa Wine Tours are a great way to visit our home and meet the people behind the wine. Guests get up close and personal with our award-winning viticulturist and vintner as they sip on Leleshwa's finest wines at the vineyard. As guests enjoy lunch with sweeping views of Mt Longonot, they get to experience, understand and be a part of the great heritage behind the Leleshwa Vineyard.



LELESHWA WINE FAMILY 2022





SAUVIGNON BLANC



When we started our little winology experiment, white wine was our first born. Over the years, our Sauvignon Blanc has become our flagship, the jewel of our wine stable. Its crisp, off-dry palate hints at tropical fruit flavours such as passion fruit and grape fruit. Like many white wines, it favours white meats, and is ideal when chilled well and paired with seafood, chicken, paella or pasta. Still, even the greatest nobles bear new generations, and our white grapes do have some mildly tanned offspring.

Appellation:	Base of the Rift Valley along the equator; Naivasha
Harvest:	100% hand-picked. January to March
Soil:	Well-drained young volcanic ash soil
Climate:	Tropical: Warm and Temperate
Altitude:	High altitude 1900m to 2100 m above sea level
Colour:	Straw
Aroma:	Tropical fruits
Palate:	Off dry
Alcohol:	11.5%
Residual sugar:	9 g/l
Total Acidity:	8 g/l
pH:	3.35
Enjoy with:	Seafood, chicken



SWEET WHITE



The Kenyan sweet tooth inspired our Sweet White blend of grapes, reminiscent of ripe citrus fruits. It pairs well with light spicy dishes, fruity desserts and sweet sauces. Serve well-chilled.

Appellation:	Base of the Rift Valley along the equator; Naivasha
Harvest:	100% hand-picked. January to March
Soil:	Well-drained young volcanic ash soil
Climate:	Tropical: Warm and Temperate
Altitude:	High altitude 1900m to 2100 m above sea level
Colour:	Salmon
Aroma:	Summer fruits
Palate:	Semi-sweet
Alcohol:	12%
Residual sugar:	30 g/l
Total Acidity:	7.2 g/l
pH:	3.4
Enjoy with:	light spicy dishes, fruity desserts and sweet sauces



CHENIN BLANC



This high-altitude Chenin blanc is medium bodied with delicate fruity aromas reminiscent of lemons, apples and pears.

Its uplifting acidity will complement foods such as pork chops, chicken picatta, fried tilapia, rich goat cheeses and fatty vegetarian dishes.

Serve well chilled at temperatures between 8°C-10°C

Appellation:	Base of the Rift Valley along the equator; Naivasha
Harvest:	100% hand-picked. January to March
Soil:	Well-drained young volcanic ash soil
Climate:	Tropical
Altitude:	High altitude 1900m to 2100 m above sea level
Colour:	Pale yellow with a green tinge
Aroma:	Delicate fruity aromas reminiscent of lemons, apples and pears
Palate:	Off dry
Alcohol:	11%
Residual sugar:	5 g/l
Total Acidity:	8 g/l
pH:	3.31
Enjoy with:	Pork chops, chicken picatta, fried tilapia, rich goat cheeses and fatty vegetarian dishes



HANDCRAFTED
TO PERFECTION

Leleshwa Vodka was launched in August 2022. It is crafted at the heart of Africa's Great Rift Valley from wine grapes grown at our adoring home, Morendat Farm, Naivasha. It's a high-quality vodka with an elegant and crisp character, thanks to its distillation process and attention to detail.

Leleshwa Vodka is small batch distilled hand bottled and labeled.

Signature Serve:

Pour chilled Leleshwa Vodka over ice cubes, sip and enjoy.

Bonus tip: Serve in a chilled tumbler..

38% Alcohol.





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Not for sale to persons under the age of 18. Excessive consumption of alcohol is harmful to your health.