

Leopards Leap Family Collection Chenin Blanc 2011

Style: Complex, full-bodied wine, made to be the perfect partner to fine foods.

Nose: Tropical nuances of ripe peach and apricot, supported by subtle undertones of spice.

Palate: Well structured and elegantly balanced with rich layers of orange peel and pineapple, culminating in a memorable after-taste.

The unique structure of this wine makes it most suited to more complex Asian cuisine as well as meat or fish dishes with classic, rich, creamy sauces.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 5.8 g/l pH : 3.21 ta : 7.41 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle **closure :** Cork

2012 Veritas Wine Awards - Double Gold Medal

about the harvest: Grapes come from the Perdeberg region in Agter-Paarl, well-known for producing some of South Africa's best Chenin Blanc grapes.

in the cellar : Extended lees contact for a period of six months after fermentation. Fifty percent of this wine was matured in second-fill 225-litre French oak barrels for a period of nine months prior to bottling.



Leopards Leap Family Vineyards

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