

Leopards Leap Lookout Chenin Blanc Semi-Sweet 2012

Wine Style: A medium to full-bodied semi-sweet white wine with New World complexity that will seduce the sweeter as well as the off-dry palate.

Nose: Gracious grapefruit and orange zest on the nose creates curiosity as hints of peach join in a carnival of fruit aromas.

Palate: Peach flavours are joined by whiffs of candy floss and sunny mango before the palate is satisfied by a dry, non-jammy and lingering finish.

The abundance of this wine will stand its ground against spicier cuisines such as mild Thai and fruity Cape Malay curries. Interesting partner to the classic cheese course and perfect balance to prominent flavours of Cheddar and mild blue cheese.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Perdeberg

analysis : alc : 12.5 % vol rs : 12.6 g/l pH : 3.32 ta : 6.8 g/l

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

pack : Bottle **closure :** Screwcap

in the vineyard : A specific vineyard in the Perdeberg region near Paarl was selected

about the harvest: A specific vineyard in the Perdeberg region near Paarl was selected for later harvesting.

in the cellar : Fermented at 14 °C, whereafter the fermentation process was stopped at a sugar content of 12 g/l.



Leopards Leap Family Vineyards

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