

Leopards Leap Lookout White 2013

Wine style: A crisp New World, fruit-driven and easy-drinking light bodied wine.

Nose: Soft aromas of tropical fruit is well supported by an elegant apricot and pineapple bouquet.

Palate: Tropical fruit flavours follow through to the palate with soft layers of green apple and lime.

Ending off with a fresh, zesty vibrancy.

Serve this delightful wine with seafood dishes, chicken casseroles, Thai green curries, quiches and for dessert pair with muesli apple crumble pie.

variety : Chenin Blanc | 70% Chenin Blanc, 30% Chardonnay

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin :

analysis : alc : 12.0 % vol rs : 1.93 g/l pH : 3.5 ta : 5.86 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard : Grapes come from Agter-Paarl and Wellington, well-known for producing exceptional Chenin Blanc.

in the cellar : The wine was fermented at 12°C. Three months lees contact resulted in a light, fruity wine with added depth.



Leopards Leap Family Vineyards

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