

Leopards Leap Chardonnay 2013

Wine Style: A surprisingly voluptuous, medium-bodied, unwooded Chardonnay made in a New World style.

Nose: Subtle aromas of grapefruit and lime are beautifully balanced by a definite presence of spice.

Palate: The complexity of this wine is revealed as citrus flavours are sustained on the wellrounded palate, supported by delicate spice that provides a lingering aftertaste.

Chardonnay is renowned for being one of the most versatile food wines. The well-integrated acidity and slight herbaceousness of this wine complement a wide variety of herbs and white wine based dishes and serves as a companion to creamy sauces.

variety : Chardonnay | 100% Chardonnay

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Robertson

analysis : alc : 13.0 % vol rs : 2.5 g/l pH : 3.35 ta : 6.57 g/l

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

pack : Bottle **closure :** Screwcap

in the vineyard : The grapes came from the Robertson region. Vineyards grow in soils with a relatively higher pH due to the lime content, which is ideal for growing Chardonnay grapes.

in the cellar : The grapes were whole-bunch pressed, settled and cold-fermented at 15°C. Extended lees contact yielded the unique firm structure of this wine.



Leopards Leap Family Vineyards

Franschhoek

021 876 8002

www.leopardsleap.co.za