

## Leopards Leap Lookout Semi-Sweet 2013

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

**Nose:** Complex layers of candied fruit and marzipan, beautifully balanced by subtle apple blossom.

**Palate:** Ripe guava flavours are joined by whiffs of almond on the palate with a decadent caramel mouthfeel.

The abundance of flavour in 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. Also enjoy with fresh seasonal fruit and pastries.

**variety :** Chenin Blanc | 50% Chenin Blanc and 50% Muscat

**winery :** Leopards Leap Family Vineyards

**winemaker :** Eugene van Zyl

**wine of origin :** Robertson

**analysis :** alc : 11.5 % vol   rs : 15.3 g/l   pH : 3.42   ta : 6.16 g/l

**type :** White   **style :** Semi Sweet   **body :** Medium   **taste :** Fruity

**pack :** Bottle   **closure :** Screwcap

**in the vineyard :** Two specific vineyards in the Robertson region was selected for later harvesting.

**in the cellar :** Fermented at 14 °C, whereafter the fermentation process was stopped at a sugar content of 15 g/l.



## Leopards Leap Family Vineyards

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