

Leopards Leap Chardonnay 2014

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 biscuit nuances.

Palate: Well-rounded, the palate reveals flavours of ripe yellow apple, supported by undertones of spice that provide a unique aftertaste.

Chardonnay is renowned for being one of the most versatile food wines. The well integrated acidity of this wine complement a wide variety of white wine based dishes and serves as a companion to creamy sauces, roast chicken and citrus infused duck.

variety : Chardonnay | 100% Chardonnay

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Western Cape

analysis : alc : 13.0 % vol rs : 2.68 g/l pH : 3.58 ta : 6.24 g/l

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

pack : Bottle **size :** 750ml **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

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