

Leopards Leap Chenin Blanc 2014

Wine Style: A medium to full-bodied wine made in a refreshing New World style.

Nose: Prominent guava aromas are supported by flavours of litchi and mango, with a subtle herbaceous undertone.

Palate: A lively combination of herbs and ripe summer fruit sustained by a firm acidity and a dry, lingering finish.

The interesting combination of herbal and fruit aromas underlined by a bold acidity makes this wine a versatile companion. Perfectly paired with rich sea food such as mussels, herb infused tomato based dishes and recipes that contain balsamic vinegar.

variety: Chenin Blanc | 100% Chenin Blancwinery: Leopards Leap Family Vineyards

winemaker: Eugene van Zyl

wine of origin: Paarl

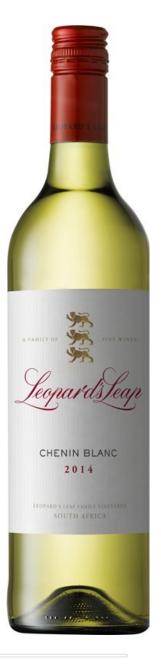
analysis: alc:13.67 % vol rs:1.6 g/l pH:3.40 ta:6.6 g/l type:White style:Dry body:Medium taste:Fruity

pack: Bottle size: 750ml closure: Cork

in the vineyard: Grapes came from Perdeberg in Agter-Paarl region.

about the harvest: Harvested at optimum ripeness.

in the cellar: Grapes were whole-bunch pressed, settled and fermented at 14°C with extended lees contact.



Leopards Leap Family Vineyards

Franschhoek

021 876 8002

www.leopardsleap.co.za

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