

Leopards Leap Lookout Semi-Sweet 2015

Nose: White fruit aromas of ripe pear, apple blossom, rose petal intertwined with subtle marzipan and candied fruit.

Palate: The nose follows through on the palate, with delicate guava flavours and subtle whiffs of almond. The sugar sweet character of this wine is beautifully balanced by the natural acidity, creating a full-round mouthfeel and a lingering aftertaste.

Tastes like ripe pear, rose petal and marzipan. Enjoy with interesting conversation and spicy foods. Anytime of day!

variety : Chenin Blanc | 60% Chenin Blanc, 40% Muscat

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Robertson

analysis : alc : 12.5 % vol rs : 18.4 g/l pH : 3.44 ta : 6.37 g/l

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

pack : Bottle **size :** 0 **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 18 g/l.



Leopards Leap Family Vineyards

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