

## Leopards Leap Chenin Blanc 2015

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

**Nose:** Ripe tropical aromas of crushed pineapple and guava supported by flavours of mango, with a subtle fynbos 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 seafood dishes, herb infused tomato based dishes and recipes that contain balsamic vinegar.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Leopards Leap Family Vineyards

**winemaker :** Eugene van Zyl

**wine of origin :** Paarl

**analysis :** alc : 13.5 % vol   rs : 1.34 g/l   pH : 3.58   ta : 6.01 g/l

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

**pack :** Bottle   **size :** 0   **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

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