

Leopards Leap Lookout Semi-Sweet 2016

Aromas of caramelised pear, apple blossom and rose petal intertwined with subtle hints of candied fruit. The nose follows through on the palate with delicate crème brûlée 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** : 11.5 % vol **rs** : 27.0 g/l **pH** : 3.33 **ta** : 6.6 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 27 g/l.



Leopards Leap Family Vineyards

Franschhoek

021 876 8002

www.leopardleap.co.za