

Leopards Leap Chenin Blanc 2016

Wine Style: A medium to full-bodied wine made in a refreshing New World style. **Nose:** Tropical aromas of crushed pineapple and grapefruit supported by flavours of ripe kiwi, with a subtle fynbos undertone. **Palate:** A lively combination of herbs,ripe summer fruit and subtle spice 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 : 1.4 g/l pH : 3.4 ta : 6.1 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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