

Leopards Leap Lookout Chenin Blanc / Chardonnay 2016

Soft aromas of tropical fruit are well supported by an elegant white pear and pineapple bouquet. Tropical fruit flavours follow through to the palate with soft layers of grapefruit and lime, ending off with a fresh, zesty vibrancy.

Tastes like tropical fruit, pineapple,lime & summer. Enjoy with family & friends during laid-back lunches anytime, anywhere!

variety: Chenin Blanc | 70% Chenin Blanc, 30% Chardonnay

Winery: Leopards Leap Family Vineyards

winemaker: Eugene van Zylwine of origin: Western Cape

analysis: alc:12.5% vol rs:2.5 g/l pH:3.51 ta:5.6 g/l

type:White style:Dry taste:Fruity
pack:Bottle size:0 closure:Screwcap

in the vineyard: Grapes came from the Agter-Paarl and Wellington areas, well-known for producing exceptional Chenin Blanc.

in the cellar: The wine was fermented at 14 °C. Three months lees contact resulted in a light, fruity wine with added depth.



Leopards Leap Family Vineyards

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printed from wine.co.za on 2025/09/16