

Leopards Leap Chardonnay 2016

Wine style: A surprisingly voluptuous, medium-bodied, unwooded Chardonnay made in a New World style. Nose: Elegant fruit aromas of pear and lime are beautifully balanced by biscuit nuances. Well-rounded, the palate reveals flavours of ripe grapefruit and lemon zest, supported by undertones of hazelnut that provide a unique aftertaste

Chardonnay is renowned for being one of the most versatile food wines. The well-integrated acidity of this wine complement a wide variety of white wine based dishes and serves as a companion to creamy sauces, roast chicken, pork, cheeses such as Brie and Gruyère.

variety : Chardonnay | 100% Chardonnay

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Western Cape

analysis : alc : 13.0 % vol rs : 2.1 g/l pH : 3.36 ta : 5.54 g/l

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

pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard : Grapes came from the Agter-Paarl and Breede River Valley.

in the cellar : The grapes were whole-bunch pressed, settled and cold-fermented at 15 °C. Extended lees contact yielded the unique firm structure of this wine.



Leopards Leap Family Vineyards

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