

Leopards Leap Chenin Blanc 2017

A medium to full-bodied wine made in a fresh and fruity New-world style. Upfront tropical aromas of ripe guava and grapefruit, supported by flavours of Golden Delicious apples. A lively combination of ripe summer fruit and subtle fynbos undertones, sustained by a firm acidity and a dry, lingering finish.

The interesting combination of herbal and tropical aromas, underlined by a bold acidity, makes this wine a versatile companion. Perfectly paired with fresh seafood dishes, South East Asian cuisine and cheeseboards that contain goat's cheese.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Paarl

analysis : alc : 13.0 % vol rs : 1.0 g/l pH : 3.42 ta : 6.3 g/l

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

pack : Bottle **size :** 750ml **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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