

Leopards Leap Chardonnay 2018

Wine style: A surprisingly voluptuous medium-bodied, unwooded Chardonnay. Nose: Fresh and zesty with upfront citrus notes and a hint of elegant pear and lime aromas. Palate: Well-rounded, the palate reveals flavours of ripe melon and lemon zest, accompanied by lovely biscuit nuances that leave a lingering after-taste.

Chardonnay is renowned for being one of the most versatile food wines. The well-integrated acidity of this wine complements a wide variety of white wine based dishes, such as delicious mussel pasta. Other scrumptious pairings include fish pâtés, lightly cooked shellfish and brie cheese.

variety : Chardonnay | 100% Chardonnay

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 2.32 g/l pH : 3.68 ta : 5.63 g/l

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

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

in the vineyard : Grapes originate from Robertson 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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