

## Leopards Leap Lookout Semi-Sweet 2018

Aromas of caramelised pear, candied fruit and orange peel intertwined with subtle floral notes. The nose follows through on the palate with delicate apple blossom flavours and subtle citrus notes. The sugar-sweet character of this wine is beautifully balanced by the natural acidity, creating a vibrant burst of zestiness in the after-taste.

Tastes like candied fruit and orange peel. Enjoy with interesting conversation and spicy food, anytime of day!

**variety :** Chenin Blanc | 70% Chenin Blanc, 30% Muscat

**winery :** Leopards Leap Family Vineyards

**winemaker :** Eugene van Zyl

**wine of origin :** Robertson

**analysis :** alc : 10.5 % vol rs : 32.0 g/l pH : 3.42 ta : 6.0 g/l

**type :** White **style :** Semi Sweet **body :** Full **taste :** Fruity

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

**in the vineyard :** Two specific vineyards in the Robertson and Darling areas were selected for later harvesting.

**in the cellar :** Fermented at 14 °C, whereafter the fermentation process was stopped at a sugar content of 32 g/l.



### Leopards Leap Family Vineyards

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