

## Leopards Leap Chenin Blanc 2019

Upfront aromas of Golden Delicious apples and grapefruit, supported by tropical flavours of ripe guava. A lively combination of summer fruits, sustained by a firm acidity and a dry, lingering finish.

The interesting combination of spicy and tropical aromas, underlined by a bold acidity, makes this wine a versatile companion. Perfectly paired with fresh seafood dishes, catch of the day (hake), sweet and aromatic flavoured dishes, traditional South African bobotie, Cape Malay food styles and a selection of soft to semi-firm cheeses such as brie, gruyere and herb-crushed goat's cheese.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Leopards Leap Family Vineyards

**winemaker :** Eugene van Zyl

**wine of origin :** Paarl

**analysis :** alc : 13.5 % vol   rs : 2.2 g/l   pH : 3.53   ta : 5.3 g/l

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

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

**in the vineyard :** Grapes came from Perdeberg in Agter-Paarl region.

**about the harvest:** Harvested at optimum ripeness.

**in the cellar :** Grapes were destemmed and crushed. The free-run juice was fermented separately from the press component. After fermentation, the wine-maker chose to blend a small portion of the press component into the free-run to lend the wine some additional body and flavour.



## Leopards Leap Family Vineyards

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