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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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