

Leopards Leap Unwooded Chardonnay 2022

A surprisingly voluptuous medium-bodied, unwooded Chardonnay made in a New World style. There is a freshness on the nose followed by an elegant poached pear aroma and ends with soft notes of Golden Delicious apples. Well balanced with delicate lemon and lime flavours following through on the palate. Rounded off with notes of peaches and pears that leave a lingering aftertaste.

Chardonnay is the perfect pairing partner when it comes to fish and seafood. Also a favourite to enjoy with sushi and shellfish like mussels. It is one of the most versatile food wines.

variety : Chardonnay | 100% Chardonnay

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Western Cape

analysis : alc : 13.22 % vol rs : 4.4 g/l pH : 3.37 ta : 1.8 g/l

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

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

2022 Ultra Value Wine Challenge - Gold

in the vineyard : Grapes originate from Wellington and Paarl.

in the cellar : The grapes were whole-bunch pressed, settled and cold-fermented at 13°C. Extended lees contact yielded the unique firm structure of this wine.

Leopards Leap Family Vineyards

Franschhoek

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