

# LOOKOUT



## SEMI-SWEET 2017

### VARIETIES

Chenin Blanc (70%) and Muscat (30%)

### VINIFICATION

Two specific vineyards in the Robertson area were selected for later harvesting. Fermented at 14 °C, whereafter the fermentation process was stopped at a sugar content of 24,9 g/l.

### NOSE

Aromas of caramelised pear, candied fruit and Turkish delight intertwined with subtle hints of orange peel.

### PALATE

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.

### OCCASION

Tastes like Turkish delight, candied fruit and orange peel. Enjoy with interesting conversation and spicy foods.

Anytime of day!

Alcohol	11,5% Vol
Total acid	6,6 g/l
pH	3,3
Residual sugar	24,9 g/l