

LOOKOUT



SEMI-SWEET 2019

VARIETIES

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

VINIFICATION

Two specific vineyards in the Robertson and Darling areas were selected for later harvesting. Fermented at 14 °C, whereafter the fermentation process was stopped at a sugar content of 32 g/l.

NOSE

Aromas of peach and pear, gentle tropical fruit and sweet lemon intertwined with subtle floral notes.

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 tropical fruit and sweet lemon. Enjoy with interesting conversation and spicy food, anytime of day!

Alcohol	10,0% Vol
Total acid	5,5 g/l
pH	3,59
Residual sugar	25,1 g/l