

# LOOKOUT



## SEMI-SWEET 2020

### VARIETIES

Chenin Blanc (60%) and Muscat (40%)

### 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 27,4 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	11,0% Vol
Total acid	5,4 g/l
pH	3,44
Residual sugar	27,4 g/l