

# Leopard's Leap

ADDING QUALITY TO LIFE

## UNWOODED CHARDONNAY 2019

### VARIETY

100% Chardonnay

### WINE STYLE

A surprisingly voluptuous medium-bodied, unwooded Chardonnay made in a New World style.

### VINIFICATION

Grapes originate from Robertson, Wellington and Paarl areas. The grapes were whole-bunch pressed, settled and cold-fermented at 15°C. Extended lees contact yielded the unique firm structure of this wine.

### NOSE

Fresh and zesty with upfront citrus notes and a hint of elegant pear, buttery biscuit and lime aromas.

### PALATE

Well-rounded, the palate reveals flavours of ripe melon and lemon zest, accompanied by lovely biscuit nuances that leave a lingering after-taste.

### FOOD

Chardonnay is renowned for being one of the most versatile food wines. The well-integrated acidity of this wine complements a wide variety of white wine based dishes, such as delicious mussel pasta. Other scrumptious pairings include fish pâtés, lightly cooked shellfish and brie cheese.

Alcohol	13,5% Vol
Total acid	6,6 g/l
pH	3,74
Residual sugar	2,4 g/l



PAIRS WELL  
WITH:



Busy social  
calendars



Canapés



New friends



Laptop movie  
viewing



Sun decks



Homemade  
pasta



Happy-ever-  
after movies