



LOOKOUT



Cape Leopard

Lookout Cape Leopard Mountain Semi-Sweet 2022

VARIETIES : Chenin Blanc (58%), Muscat (40%) Columbar (1%) and Sauvignon Blanc (1%)

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 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 aftertaste.

OCCASION : Tastes like tropical fruit and sweet lemon. Enjoy with interesting conversations and spicy food, anytime of day!

Alcohol 11,86% Vol

ph 3,5

Total acid 5,6 g/l

Residual sugar 27 g/l



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