



ADDING QUALITY TO LIFE

UNWOODED CHARDONNAY 2025

VARIETY

100% Chardonnay

WINE STYLE

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

VINIFICATION

Grapes originate from Robertson and Bonnievale. The grapes were whole-bunch pressed, settled and cold-fermented at 13°C. Extended lees contact yielded the unique firm structure of this wine.

NOSE

Fresh aromas of citrus and white peach on the nose followed by an typical Chardonnay biscuitiness aroma and ends with soft notes of Golden Delicious apples.

PALATE

Well balanced with delicate lemon and lime flavours following through on the palate. Rounded off with notes of peaches and pears that leave a lingering aftertaste.

FOOD

Chardonnay is the perfect pairing partner when it comes to fish and seafood. Also a favourite to enjoy with sushi and shellfish like mussels. It is one of the most versatile food wines. Enjoy with happy-ever-after movies!

Alcohol	12,9% Vol
Total acid	5,4 g/l
pH	3,50
Residual sugar	3.3 g/l



www.leopardsleap.co.za

PAIRS WELL
WITH:



Busy social
calendars



Canapés



New friends



Laptop movie
viewing



Sun decks



Homemade
pasta



Happy-ever-
after movies