

# LEONARDA 2008

## DESCRIPTION

Both fully and partially botrytised Semillon grapes were harvested from our winery vineyard in May. The resulting juice reached 36 Brix showing great concentration and richness. Fermentation took 3 weeks and was stopped once the perfect balance of alcohol, sweetness and acidity had been achieved.

## AROMA

Mango, Orange and Turkish delight aromas give this wine an exotic bouquet. Marmalade and grapefruit characters result in an appealing citrus lift.

## PALATE

Rounded and luscious with flavours of marmalade and ripe tropical fruits. Grapefruit and honey characters are supported by fresh citrus flavours. A full flavoured, well balanced wine with a velvety mid palate and clean citrus finish.

## CELLARING

This wine will be at its best from early 2009 until 2011.

## FOOD

As an aperitif with pate or great with desserts like citrus tart, pannacotta and crème brulee.

## ANALYSIS AT BOTTLING

Alcohol.....12.8%

pH .....3.63

Titrateable Acid .....9.53 g/l

RS.....130 g/l

Harvest Dates: 7 May 2008

Brix at harvest: 36.7

Bottling Date: 23 January 2009

Variety: 100% Semillon



**PILOT**  
THE  
BY  
**ALPHA DOMUS**