

## Leopard's Leap Family Collection Shiraz/Mourvèdre/Viognier 2006

Nose: Spicy foral with red berry undertones.

Palate: Ripe but elegant tannin structure with lingering aftertaste.

**variety** : Shiraz | 75% Shiraz, 20% Mourvèdre, 5% Viognier

**winery** : Leopards Leap Family Vineyards

**winemaker** : Eugene van zyl

**wine of origin** : Western Cape

**analysis** : alc : 13.5 % vol rs : 1.9 g/l pH : 3.2 ta : 6.8 g/l

**type** : Red **style** : Dry **body** : Medium **wooded**

**pack** : Bottle **closure** : Cork

**in the vineyard** : Selective grape selection from the Villiersdorp, Darling & other prime Western Cape areas.

**about the harvest**: Viognier harvested quite ripe to ferment alongside Shiraz.

**in the cellar** : Standard fermentation with selective yeast accompanied by pump-overs & punch downs at 3° Balling. Extended skin maceration pressed & post-fermentation malolactic. Fermentation completed in barrels 20% new and 80% second fill.

Shiraz and Mourvèdre components matured in 225 litre European oak barrels for 12 months.



### Leopards Leap Family Vineyards

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