

Leopard's Leap Classic Shiraz 2008

Nose: Spicy, floral, concentrated violet and blackpepper.

Palate: Velvety Rhône style elegance.

Wine style: Medium-bodied with typical fruit and spicy characteristics.

A typical South African Shiraz, showing flavours of concentrated violet and black pepper with a spiciness to it.

Serve this wine with grilled meat or vegetables and dishes such as oxtail, venison, and goulash.

variety : Shiraz | 100% Shiraz

winery : Leopards Leap Family Vineyards

winemaker : Eugene van zyl

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 3.8 g/l pH : 2.3 ta : 6.3 g/l

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

pack : Bottle **closure :** Cork

ageing : Its velvety elegance will be enhanced in a few more years in the bottle.

in the vineyard : Grapes are sourced from the coastal region of the Western Cape, South Africa.

in the cellar : Standard fermentation with selective yeast accompanied by pumpovers and punch downs at optimum temperatures. Extended skin maceration, pressed and postfermentation malolactic.

40% of wine matured in 225 litre European oak barrels for 12 months. Balance, oak staved for 6 months with added micro-oxygenation.



Leopards Leap Family Vineyards

Franschhoek

021 876 8002

www.leopardsleap.co.za