

## Leopard's Leap Family Collection Shiraz/Mourvèdre/Viognier 2008

Wine Style: Full-bodied Rhône style red blend.

Nose: Aromatics of white pepper and cloves beautifully balanced with floral and red berry undertones.

Palate: Ripe but elegant tannin structure with lingering aftertaste.

Perfect companion to duck, roasted pork and red meat dishes.

**variety** : Shiraz | 68% Shiraz, 22% Mourvèdre, 10% Viognier

**winery** : Leopards Leap Family Vineyards

**winemaker** : Eugene van Zyl

**wine of origin** : Botrivier / Perdeberg

**analysis** : alc : 13.5 % vol rs : 3.3 g/l pH : 3.59 ta : 5.7 g/l

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

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

**ageing** : Maturation potential of 5 - 6 years from vintage.

**in the vineyard** : Shiraz from Botrivier, Mourvèdre and Viognier from Perdeberg in Agter-Paarl.

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

**in the cellar** : Shiraz and Mourvèdre components are matured in 225-litre European oak barrels for 12 months. Viognier harvested quite ripe to ferment alongside Shiraz.

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



### Leopards Leap Family Vineyards

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