

Leopard's Leap Shiraz 2010

Wine style: Medium-bodied with typical varietal characteristics of red berry fruit and spice.

Nose: Aromas of red berry fruit such as cherry and raspberry with soft hints of white pepper complemented by subtle undertones of blackberry and floral notes.

Palate: Velvety Rhône style elegance.

variety : Shiraz | 100% Shiraz

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.5 g/l pH : 3.43 ta : 6.21 g/l

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

pack : Bottle **closure** : Cork

in the vineyard : Grapes come from Swartland, Perdeberg in Agter-Paarl and the Franschhoek Valley.

about the harvest : Grapes were picked at 24.5° Balling.

in the cellar : After harvesting the grapes were sorted, destemmed and crushed. Fermentation took place with selective yeast accompanied by pump-overs and punch-downs at 28° C. Extended skin maceration, pressed and post-fermentation malolactic.

Ageing: 40% of the wine was matured in 225-litre French oak barrels for a period of 12 months. The balance of the wine was oak staved for 6 months with added micro-oxygenation.



Leopards Leap Family Vineyards

Franschhoek

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