

Leopards Leap Sauvignon Blanc 2012

Wine Style: A lively, medium-bodied fruit-driven wine made in a typically New World style.

Nose: A mélange of grapefruit and lime, with playful undertones of passionfruit and fresh interludes of greenpepper.

Palate: A firm yet elegant structure, surprising bursts of pineapple that culminate in a crisp, lingering after-taste.

The prominent acidity of this wine makes it the perfect companion to white wine based seafood dishes, recipes that make use of fresh herbs such as thyme and parsley, as well as tomato based Italian fare.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Durbanville/Villiersdorp

analysis : alc : 13.0 % vol rs : 2.16 g/l pH : 3.48 ta : 6.08 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle **closure :** Screwcap

in the vineyard : Grapes sourced from Villiersdorp and Durbanville areas.

about the harvest: Harvested at optimum fruit ripeness.

in the cellar : Fermentation took place at 14° C with extended lees contact.



Leopards Leap Family Vineyards

Franschhoek

021 876 8002

www.leopardsleap.co.za