

Leopards Leap Family Collection Shiraz / Mourvèdre / Viognier 2009

Wine Style: Full-bodied Rhône style red blend.

Nose: Spicy white pepper intertwined with layers of red fruit and dominant raspberry flavours delicately rounded off with hints of fruit-cake.

Palate: The complexity of this wine is revealed as an infusion of white pepper and clove that opens up into an elegant and dry tannin structure, a soft mouthfeel and beautifully sustained finish.

The firm tannin structure and bold, spicy nature of this wine makes it brave enough to pair with red wine based stews, lamb cutlets and an array of red meat dishes. The spice driven yet subtle sweet qualities enable the wine to be served with hot curries.

variety : Shiraz | 52% Shiraz, 37% Mourvèdre, 11% Viognier

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Botrivier / Perdeberg

analysis : alc : 13.5 % vol rs : 3.4 g/l pH : 3.58 ta : 5.7 g/l

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

pack : Bottle **closure :** Cork

2013 China Wine & Spirit Awards Best Value (CWSA) - Gold

2012 Veritas Wine Awards - Silver

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

in the vineyard : The Shiraz came from Bot River and the Mourvèdre and Viognier from Swartland and the Franschhoek Valley.

about the harvest: Grapes were hand-picked and hand-sorted.

in the cellar : Maturation

Twenty percent of this wine was matured in 225-litre French oak barrels for a period of 24 months, the balance of this wine was matured in second-fill French oak for the same period

Vinification

Grapes were hand-picked and hand-sorted, then fermented at relatively higher temperatures that ranged between 26° C and 30° C. The concentrated flavours in this wine were obtained through a pre-fermentation cold-soak as well as regular punch-downs and pump-overs.



Leopards Leap Family Vineyards

Franschhoek

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