

Leopards Leap Pinotage / Shiraz 2010

Wine style: An authentic South African New World blend that is fruit-driven and medium-bodied.

Nose: A unique blend of dry plums, mulberries and stewed fruit beautifully balanced by a touch of vanilla and herb.

Palate: An array of complex flavours that settle with deeper notes of pepper, mocha and dark fruit. A firm structure ushers in a memorable finish.

Pair with big flavours such as brisketstew, beef steak, lamb and venison.

variety : Pinotage | 52% Pinotage, 48% Shiraz

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Villiersdorp / Darling / WCape

analysis : alc : 13.5 % vol rs : 2.6 g/l pH : 3.58 ta : 5.99 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Grapes were selected from areas most ideal for growing both varietals, namely Swartland and Wellington.

about the harvest: Picked at optimal fruit ripeness.

in the cellar : The Shiraz component was matured in 225-litre European oak barrels for 12 months. The Pinotage component was oak staved for 6 months with added micro-oxygenation.

The Pinotage component was pre-soaked and the Shiraz component whole-bunch fermented with carbonic maceration. Both varieties were fermented at 28° C with regular pump-overs.



Leopards Leap Family Vineyards

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