wine.co.za
easiest way to buy wine

Leopards Leap Family Collection Shiraz / Mourvedre / Viognier 2011



Wine Style: A full-bodied wine made in the classic Northern Rhône style.
Nose: Spicy white pepper intertwined with layers of dark berries rounded off with hints of dark chocolate and fruit-cake.
Palate: The complexity of this wine is revealed as an infusion of white pepper and cassis that opens up into a velvety ripe tannin structure, a soft mouthfeel and lingering 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 | 65% Shiraz, 32% Mourvèdre, 3% Viognier
winery : Leopards Leap Family Vineyards
winemaker : Eugene van Zyl
wine of origin : Botrivier / Perdeberg
analysis : **alc :** 13.8 % vol **rs :** 3.4 g/l **pH :** 3.4 **ta :** 6.0 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 : 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
Thirty 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
The grapes were 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
021 876 8002
www.leopardsleap.co.za