

Leopards Leap Sauvignon Blanc 2013

Wine Style: A fresh, crisp, medium-bodied wine made in a New World style.

Nose: Upfront aromas of grapefruit with playful undertones of lime and fresh cut green grass.

Palate: A firm yet elegant structure with fresh, crisp, green apple flavours that lead to a zesty aftertaste.

This refreshing wine with a prominent acidity will pair well with sushi, asparagus and seafood dishes with South East Asian flavours such as lime, chili and coriander.

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 : 2.3 g/l pH : 3.37 ta : 6.0 g/l

type : White **body :** Medium

pack : Bottle **closure :** Screwcap

in the vineyard : Grapes came from Durbanville and Villiersdorp regions.

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

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