

Leopards Leap Shiraz 2012

Wine style: Medium-bodied with typical varietal characteristics of spice and black pepper.

Nose: Spicy aromas intertwined with blackpepper followed by soft liquorice and an overwhelming burst of blackcurrant.

Palate: An elegant complexity is revealed as a melange of red berry flavours joins subtle aromas of spice. A firm yet soft tannin structure with a lingering aftertaste.

This wine is the perfect partner to venison, especially fillet served with a red berry compote. Experiment with duck as well as various cured meats.

variety : Shiraz | 100% Shiraz

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Paarl

analysis : alc : 13.5 % vol rs : 2.9 g/l pH : 3.46 ta : 5.71 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : Grapes come from Swartland and Perdeberg in Agter-Paarl.

about the harvest: Grapes were picked at 24.5° Balling.

in the cellar : 60% of the wine was matured in 225-litre French oak barrels for a period of 12 months. The balance of the wine was oak staved for 6 months with added micro-oxygenation.

Grapes were sorted, destemmed and crushed. Fermentation took place with selective yeast accompanied by pump-overs and punch-downs at 28° C.



Leopards Leap Family Vineyards

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