

## Leopards Leap Shiraz 2013

Wine style: Medium-bodied, typical Rhône style characteristics.

Nose: Dark layers of blackcurrant intertwined with subtle undertones of white pepper create a rich and intense aroma on the nose.

Palate: Complex and well-rounded with an elegant, dry tannin structure that culminates in 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 : 4.16 g/l   pH : 3.49   ta : 5.63 g/l

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

**pack :** Bottle   **size :** 750ml   **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 :** Grapes were sorted, destemmed and crushed. Fermentation took place with selective yeast accompanied by pump-overs and punch-downs at 28°C. 50% 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.



### Leopards Leap Family Vineyards

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