

Leopards Leap Shiraz 2015

WINE STYLE: Medium-bodied, typical Rhône style characteristics. NOSE: Lively layers of red fruit, intertwined with subtle whiffs of white pepper. PALATE: Hints of liquorice on the palate culminate in elegant lingering aftertaste.

This wine is the perfect partner to tomato-based Italian foods and wood-fire grilled meats.

variety : Shiraz | 100% Shiraz

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Paarl

analysis : alc : 13.5 % vol rs : 3.7 g/l pH : 3.50 ta : 5.4 g/l

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

pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard :

Grapes come from Swartland and Perdeberg in Agter-Paarl. Sorted, destemmed and crushed.

Fermentation took place with selected yeast accompanied by pump-overs and punch-downs at 28 degrees Celsius.

about the harvest:

Grapes were picked at 24.5° Balling.

in the cellar :

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 9 months with added micro-oxygenation.



Leopards Leap Family Vineyards

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