

Leopards Leap Sauvignon Blanc 2017

A fresh, crisp, medium-bodied wine made in a New-world style. Bright green bell pepper aromas balanced by playful undertones of green fig. A firm yet refined structure, with fresh, plump pineapple and citrus flavours that impart a zesty, lingering after-taste.

This refreshing wine with its herbaceous notes will pair well with fresh salads containing asparagus, pea-shoots and basil. Simple, seasoned ingredients such as oysters and prawns will be complemented by this wine.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 2.8 g/l pH : 3.44 ta : 5.8 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity

pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard : The grapes originate from the Villiersdorp and Darling areas. Harvested at optimum fruit ripeness.

about the harvest: Harvested at optimum fruit ripeness.

in the cellar : Fermentation took place at 12° C with extended lees contact.



Leopards Leap Family Vineyards

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