

Leopards Leap Shiraz 2016

Wine Style: Medium-bodied, typical Rhône style characteristics. Nose: Lively layers of red fruit, intertwined with subtle whiffs of white pepper. Palate: Beautifully balanced by layers of dark fruit and oak spice flavours with a well defined tannin structure, ensuring a lingering after-taste.

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 : 2.9 g/l pH : 3.80 ta : 5.2 g/l

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

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

in the vineyard : Grapes originate 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 was oak-staved for 9 months with added micro-oxygenation.



Leopards Leap Family Vineyards

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