

Leopards Leap Sauvignon Blanc 2018

A fresh, crisp, medium-bodied wine made in a New-world style.. A firm yet refined structure, with succulent papaya and granadilla flavours that impart a zesty and fresh after-taste. Ripe gooseberry and freshly cut grass aromas are well balanced by subtle whiffs of Sally Williams nougat.

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 : 3.58 g/l pH : 3.39 ta : 6.27 g/l

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

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

in the vineyard : The grapes originate from the Villiersdorp and Robertson areas.

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

Franschhoek

021 876 8002

www.leopardsleap.co.za