

Leopards Leap Shiraz 2017

Wine style: Medium-bodied, typical Rhônestyle characteristics. Nose: Lively aromas of black currant, blueberry and cherry, intertwined with subtle whiffs of vanilla. 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 Italian fare, wood-fire grilled meats and strong, hard cheeses.

variety : Shiraz | 100% Shiraz

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Paarl

analysis : alc : 13.5 % vol rs : 3.6 g/l pH : 3.56 ta : 4.8 g/l

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

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

in the vineyard : Grapes originate from the Swartland and Perdeberg areas. Grapes were picked at 24,5 degrees Balling, then sorted, destemmed and crushed. Fermentation took place with selected yeasts accompanied by pump-overs and punch-downs at 28 degrees Celsius.

about the harvest:

Grapes were picked at 24.5° Balling.

in the cellar : 100% of the wine was matured in French oak-staved tanks for a period of 8 - 12 months, with added micro-oxygenation.



Leopards Leap Family Vineyards

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