

Leopards Leap Sauvignon Blanc 2020

Nose: Ripe passion-fruit and freshly cut grass aromas are well balanced by subtle whis of nougat.
Palate: A well balanced wine with elegant structure. Succulent papaya and granadilla avours together with green Granny Smith apples impart a zesty and fresh 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 : 15.5 % vol rs : 2.9 g/l pH : 3.41 ta : 6.0 g/l

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

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

Wine style: A fresh, crisp, medium-bodied wine made in a New World style

in the vineyard : The grapes originate from Elgin, Walker Bay and Robertson areas.

about the harvest: Harvested at optimum fruit ripeness.

in the cellar : The grapes originate from Villiersdorp, Robertson, Stellenbosch and Durbanville. Fermentation took place at 12 °C, with extended lees contact.



Leopards Leap Family Vineyards

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