

Leopards Leap Pinotage 2018 Special Edition

Proud example of South Africa's Signature variety. This Pinotage displays a beautiful crimson colour with fruit-forward aromas of blackberry, ripe prunes and dates. Soft nuances of nutmeg and black pepper intertwine with juicy red fruit flavours, underlined by subtle spice, soft tannins and an elegant finish.

variety : Pinotage | 100% Pinotage

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin :

analysis : alc : 13.5 % vol rs : 2.4 g/l pH : 3.53 ta : 5.4 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant

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

in the vineyard : Grapes used for the production of this wine originate from the Paardeberg and Swartland areas. The majority of the vineyards consist of bush-vines without irrigation.

about the harvest: The grapes were picked at an optimum ripeness of 24.5 degrees Balling.

in the cellar : Fermentation took place at 24 to 26 degrees Celsius, with daily pump-overs and punch-downs. After pressing, the wine was transferred to 300-litre French oak barrels. 30% in first-fill barrels for a period of 14-16 months and 70% in second-fill and third-fill barrels for the same period.



Leopards Leap Family Vineyards

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