

## Leopards Leap Shiraz 2018

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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.

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**variety :** Shiraz | 100% Shiraz

**winery :** Leopards Leap Family Vineyards

**winemaker :** Eugene van Zyl

**wine of origin :** Paarl

**analysis :** alc : 13.5 % vol   rs : 4.4 g/l   pH : 3.57   ta : 4.9 g/l

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

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

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Style: Medium-bodied, typical Rhône-style characteristics.

**in the vineyard :** Grapes originate from the Swartland and Perdeberg areas.

**about the harvest:**

Grapes were picked at 24.5° Balling.

**in the cellar :** 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°C.

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



## Leopards Leap Family Vineyards

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