

Leopards Leap Family Collection Heritage Blend 2022

A vibrant purple colour with deep red hues. The wine shows fragrances of spicy oak vanilla notes, with rich dark fruity flavours of plum and blackberries. Perfume nuances of lavender supported by soft oak tannins. The palate is refined and elegant, with prominent mulberry and mix spice flavours supported by well-defined tannins, leaving a lingering finish.

Best enjoyed with steak or a hearty home-made tomato stew.

variety : Shiraz | 87% Shiraz, 11% Grenache Noir, 2% Cinsault

winery : Leopards Leap Family Vineyards

winemaker : Renier van Deventer

wine of origin : Western Cape

analysis : alc : 14.12 % vol rs : 2.4 g/l pH : 3.53 ta : 6.1 g/l

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

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

ageing : With good ageing potential, it can be enjoyed now or kept to further develop in the bottle.

in the vineyard : The grapes were sourced from various areas, to create a unique and complex style of wine. The Shiraz grapes originates from the Breedekloof area, while the Grenache Noir and Cinsault grapes were sourced from Paarl. Vines are trellised, with minimal irrigation.

about the harvest:

Grapes were hand-picked and hand-sorted. The varieties were harvested separately at optimal ripeness, between 23,5 and 25,5 degrees Balling.

in the cellar : Each variety was fermented separately at between 23 and 25 degrees Celsius. Before fermentation the grapes underwent a 24 hour cold soak. During winemaking there was minimal intervention, with regular punch-downs and pump-overs, for enhanced extraction of colour and flavour. Malolactic fermentation took place in stainless steel tanks. The Shiraz component was matured in first-, second- and third-fill French oak barrels, and the Grenache Noir and Cinsault in older barrels. The components were kept separately for 14 - 16 months.



Leopards Leap Family Vineyards

Franschhoek

021 876 8002

www.leopardsleap.co.za