

Leopards Leap Sauvignon Blanc 2026

A fresh, crisp, medium-bodied wine made in a New World style. Bursting with vibrant tropical fruit like passion fruit and granadilla, balanced by fresh green notes of gooseberry and cut grass, with a hint of zesty lime. Crisp and refreshing, with juicy tropical flavours and a touch of green apple crunch. A subtle minerality adds depth, while the lively acidity keeps it fresh and balanced. The finish is clean, zesty, and gently herbaceous.

This refreshing and flavourful wine will pair well with fresh salads, even fruit salad. Perfect for a fish braai with roast vegetables on the side. A summer sunset wine to enjoy with family and friends.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Leopards Leap Family Vineyards

winemaker : Renier van Deventer

wine of origin : Western Cape

analysis : alc : 12.78 % vol rs : 3.0 g/l pH : 3.43 ta : 5.9 g/l

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

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

in the vineyard : The grapes originate from Robertson and the coastal region.

about the harvest: The Robertson grapes were picked slightly earlier at around 21°C to ensure higher natural acidity. The riper Stellenbosch grapes at 23,5 degrees Balling gives the nose fresh topical flavours and the cool climate Durbanville grapes at 21.5 gives flavours of gooseberry and fresh cut grass

in the cellar : Fermentation took place between 11-13°C, with extended lees contact to ensure a well-balanced mouthfeel that supports all the flavour on the palet.



Leopards Leap Family Vineyards

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