

*Leopard's Leap*

## HERITAGE BLEND

“My passion for the Cape Winelands and its unique diversity found its expression in this Heritage Blend. In our constant pursuit for terroir that gives our family of wines their distinction and character, this wine met all the hallmarks I believe should be reflected in a South African red blend. Crafted from South Africa’s best, it is my pleasure to share this wine from our family collection with you.”

*Hein Koegelenberg*

HEIN KOEGELEBERG

# FAMILY COLLECTION HERITAGE BLEND

## VARIETIES

78% Shiraz, 12% Cinsaut, 10% Grenache Noir

## VINEYARD

The grapes were sourced from various areas, to create a unique and complex style of wine. The Shiraz grapes are from Paarl, the Grenache Noir from Bot River and the Cinsaut from Darling. Vines are trellised, with minimal irrigation. The cinsaut is old bush vines without irrigation.

## VINICULTURE

Grapes were hand-picked and hand-sorted. The varieties were harvested separately at optimal ripeness, between 23,5 and 25,5 degrees Balling. Each variety was fermented separately at between 25 and 27 degrees Celsius. During wine-making there was minimal intervention, with regular punch-downs and pump-overs, for enhanced extraction of colour and flavour. After fermentation, extended skin contact of fourteen days was allowed. 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 Cinsaut in older barrels. The components were kept separately for 12 months. Thereafter, blending took place and the wine was returned to the barrels for a further 6 to 8 months to ensure optimal integration of the different components.

## CHARACTER

A vibrant purple colour with bright red hues. The wine shows fragrances of spicy oak vanilla notes, with fresh red fruits and subtle white pepper spice. The palate is elegant, with prominent red fruit flavours supported by oak tannins, leaving a lingering finish.

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

<b>ALCOHOL</b>	13,5% Vol.
<b>TOTAL ACID</b>	4,73 g/l
<b>pH</b>	3,59
<b>RESIDUAL SUGAR</b>	3,3 g/l

