

Leopard's Leap

ADDING QUALITY TO LIFE

PINOTAGE 2022

VARIETY

100% Pinotage

WINE STYLE

An elegant, typically South African Pinotage, fruit-driven and well balanced.

MATURATION

Matured on 100% Oak staves for 6 to 8 months with added micro-oxygenation. 70% of the oak staves were made from French oak, 20% from American & 10% from Hungarian.

VINIFICATION

Grapes originate from the Swartland and Paarl areas, both ideal for growing Pinotage. Picked at optimal ripeness, the grapes were sorted, destemmed, crushed and fermented. Fermentation was at between 22°C & 24°C. Regular pump-overs and punch-downs were done for optimal colour and flavour extraction.

NOSE

Fruity aromas of raspberries and red currant are supported by subtle nuances of vanilla and barbecue spice.

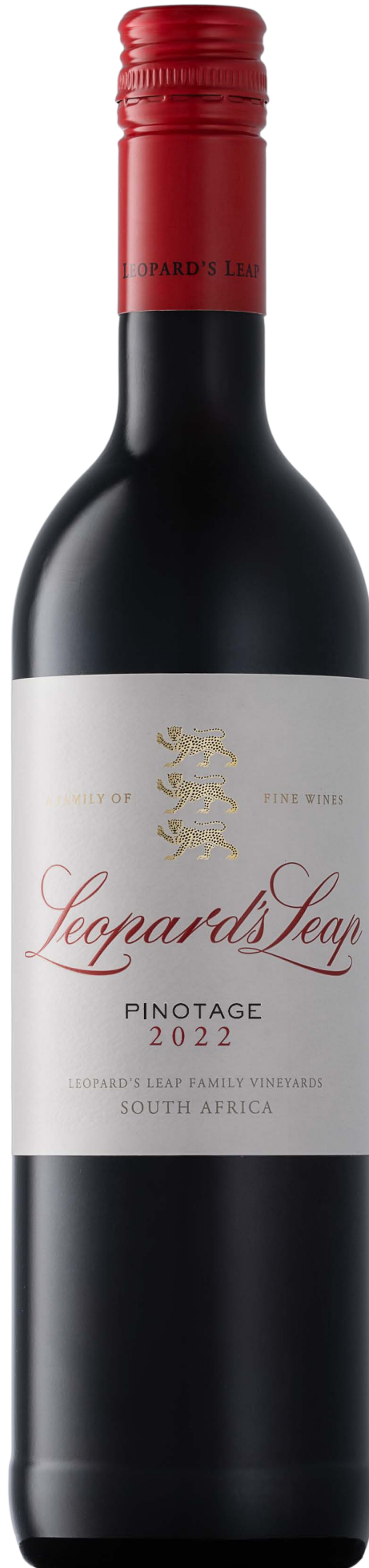
PALATE

Red fruit aromas follow through on the palate with bursts of juicy red berries giving a pleasant lingering aftertaste.

FOOD

A versatile, sociable wine for enjoyment at any occasion - with friends and family during a braai, burger or pizza night, leisurely sipping while watching movies at home or simply to celebrate a successful day.

Alcohol	13,75 % Vol
Total acid	5.5 g/l
pH	3,65
Residual sugar	4.6 g/l



PAIRS WELL WITH:



Good books



Old friends



Good conversations



Pizza & burgers



Hearty home-cooked meals



A braai with friends



Loved ones