

# Leopard's Leap

ADDING QUALITY TO LIFE

## SHIRAZ 2022

### VARIETY

100% Shiraz

### WINE STYLE

A medium-bodied, typical South African Shiraz

### MATURATION

80% of this wine was matured on French oak staves and 20% on American oak staves in tanks for a period of 6-8 months, with added micro-oxygenation.

### VINIFICATION

Grapes originate from the Swartland and Perdeberg areas. 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 between 23°C - 26 °C to ensure optimal colour and flavour extraction.

### NOSE

Lively aromas of dark fruits, black currant and blackberries are intertwined with subtle whiffs of vanilla and cinnamon.

### PALATE

Beautifully balanced by layers of dark fruit and oak spice flavours, with a well-defined tannin structure, ensuring a lingering after-taste.

### FOOD

This wine is the perfect partner to Italian fare, wood-fire grilled meats and strong, hard cheeses.

Alcohol	13.73%
Total Acid	5.5 g/l
pH	3.42
Residual Sugar	4.6 g/l



PAIRS WELL  
WITH:



Formal  
get-togethers



Low  
lighting



The promise of  
romance



Takeaway  
curry



Barbeques



Icebreaker



Reading

[www.leopardsleap.co.za](http://www.leopardsleap.co.za)