



SPECIAL EDITION 2022

VARIETY

100% Pinotage

WINE STYLE

A prime example of a South African Pinotage.

VINIFICATION

Grapes used for the production of this wine originate from the Paardeberg, Swartland and Breedekloof areas. The majority of the vineyards consist of bush-vines without irrigation. The grapes were hand-picked at an optimum ripeness of 24.5 degrees Balling. Fermentation took place at 22 to 24 degrees Celsius, with daily pump-overs and punch-downs.

MATURATION

After pressing, the wine was transferred to a combination of 300-litre French, American and Hungarian oak barrels. Each contributing to uplift the fruit and bring out a harmonious structure on the palate. 5% in first-fill barrels for a period of 14-16 months and 20% in second-fill and 75% in third and fourth-fill barrels for the same period.

CHARACTERISTICS

Proud example of South Africa's Signature variety. This Pinotage displays a beautiful rich purple colour with a bright crimson red hue. The nose is packed with bursts of mixed berry compote aromas and soft nuances of oak and vanilla that intertwine with juicy red fruit flavours to provide structure and length. Soft tannins and an elegant finish makes this wine the perfect partner to South African cuisine.

Proud sponsor of the Cape Leopard Trust, which seeks to protect the magnificent and vulnerable Leopard.

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Alcohol	14.49% Vol
Total acid	5,2 g/l
pH	3,61
Residual sugar	2,6 g/l