

Leopard's Leap

ADDING QUALITY TO LIFE

SHIRAZ 2018

VARIETY

100% Shiraz

WINE STYLE

Medium-bodied, typical Rhône-style characteristics.

AGEING

100% of the wine was matured in French oak-staved tanks for a period of 8 - 12 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 at 28 °C.

NOSE

Lively aromas of black currant, blueberry and cherry, intertwined with subtle whiffs of vanilla.

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	13,5% Vol
Total acid	4,9 g/l
pH	3,57
Residual sugar	4,4 g/l



PAIRS WELL
WITH:



Formal
get-togethers



Low
lighting



The promise of
romance



Takeaway
curry



Barbeques



Icebreaker



Reading