

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	13.66%
Total Acid	5.4 g/l
pH	3.51
Residual Sugar	4.7 g/l



PAIRS WELL
WITH:



Formal
get-togethers



Low
lighting



The promise of
romance



Takeaway
curry



Barbeques



Icebreaker



Reading

www.leopardsleap.co.za