





CLASSIC

**SHIRAZ
2017**

VARIETY
100% Shiraz

WINE STYLE
Medium-bodied, typical Rhône-style characteristics.

MATURATION
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 degrees Celsius.

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	4,8 g/l
pH	3,56
Residual sugar	2,6 g/l

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Safra 2017. Jantar em 10/10/2019. Franschoek/ZA.