



Leopard's Leap
WINES

FAMILY COLLECTION

SHIRAZ MOURVÈDRE VIOGNIER 2008

VARIETY

68% Shiraz, 22% Mourvèdre,
10% Viognier

WINE STYLE

Full-bodied Rhône style red blend.

GRAPES

Shiraz from Botrivier, Mourvèdre and
Viognier from Perdeberg in Agter-Paarl.

AGEING

Shiraz and Mourvèdre components are
matured in 225-litre European oak barrels
for 12 months. Viognier harvested quite
ripe to ferment alongside Shiraz.

VINIFICATION

Standard fermentation with selective
yeast accompanied by pump-overs and
punch-downs at 3° Balling. Extended skin
maceration pressed and post-fermentation
malolactic. Fermentation completed in
barrels 20% new and 80% second fill.

NOSE

Aromatics of white pepper and cloves
beautifully balanced with floral and red
berry undertones.

PALATE

Ripe but elegant tannin structure with
lingering aftertaste. Maturation potential
of 5 - 6 years from vintage.

FOOD

Perfect companion to duck, roasted pork
and red meat dishes.

Alcohol Percentage	13.5%
Total Acidity	5.7 g/l
pH	3.59
Residual Sugar	3.3 g/l

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