



*Leopard's Leap*

FAMILY VINEYARDS

## SPECIAL EDITION 2020

### VARIETY

94% Pinotage, 6% Cinsault

### WINE STYLE

A prime example of a South African Pinotage.

### VINIFICATION

Grapes used for the production of this wine originate from the Paardeberg and Swartland 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. 20% in first-fill barrels for a period of 14-16 months and 80% in second-fill and third-fill barrel 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 colour hue. The nose is packed with fruit-forward aromas of raspberry and cherry. Soft nuances of nutmeg and black pepper intertwine with juicy red fruit flavours, underlined by subtle hints of vanilla and oak spices, soft tannins and an elegant finish.

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

[www.leopardsleap.co.za](http://www.leopardsleap.co.za)

Alcohol	14% Vol
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Total acid	5,2 g/l
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pH	3,69
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Residual sugar	2,5 g/l
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