



Leopard's Leap

PINOTAGE 2025

VARIETY

100% Pinotage

WINE STYLE

Fruit-driven, medium-bodied. Red berry and plum fruit with vanilla and clove spice.

MATURATION

Matured on 100% Oak staves for 6 to 8 months with added micro-oxygenation. 70% of the oak staves were made from French oak, 20% from American & 10% from Hungarian.

VINIFICATION

Grapes originate from the Coastal regions's underlaying areas of Swartland and Paarl, both ideal for growing Pinotage. Picked at optimal ripeness, the grapes were sorted, destemmed, crushed and fermented. Fermentation was at between 22°C & 24°C. Regular pump-overs and punch-downs were done for optimal colour and flavour extraction.

NOSE

Fruity and inviting, with ripe raspberry and plum flavours taking the lead. Subtle nuances of vanilla and oak spice add depth, while a gentle whisper of clove rounds out the aromatic profile, true to classic South African Pinotage character.

PALATE

Elegant and well balanced, with juicy red berries bursting through on entry and carrying seamlessly from nose to palate. Sweet, soft tannins lend a smooth, approachable texture, while subtle clove spice lingers alongside the fruit. The finish is soft and pleasantly long, leaving a satisfying aftertaste that invites another sip.

FOOD

A versatile, sociable wine best enjoyed with friends and family. Pair with braai favourites, burgers or pizza, or simply sip alongside hearty home-cooked meals and good company.

Alcohol	14.38% Vol
Total acid	5.15 g/l
pH	3.51
Residual sugar	3.65g/l



PAIRS WELL
WITH:



Good books



Old
friends



Good
conversations



Pizza &
burgers



Hearty
home-cooked
meals



A braai with
friends



Loved
ones