



# Leopard's Leap

## SAUVIGNON BLANC 2026

### VARIETY

100% Sauvignon Blanc

### WINE STYLE

A fresh, crisp, medium-bodied wine made in a New World style.

### VINIFICATION

The grapes originate from Robertson and the coastal region. The Robertson grapes were picked slightly earlier at around 21° Balling to ensure higher natural acidity and distinct flavours of gooseberry & fresh cut grass. The coastal region grapes were picked at 23° Balling gives the nose a fresh passion fruit flavour. Fermentation took place between 11-13°C, with extended lees contact to ensure a well-balanced mouthfeel that supports all the flavours on the palate.

### NOSE

Bursting with vibrant tropical fruit like passion fruit and granadilla, balanced by fresh green notes of gooseberry and cut grass, with a hint of zesty lime.

### PALATE

Crisp and refreshing, with juicy tropical flavours and a touch of green apple crunch. A subtle minerality adds depth, while the lively acidity keeps it fresh and balanced. The finish is clean, zesty, and gently herbaceous.

### FOOD

Perfect with fresh oysters, grilled fish, goat's cheese, or light summer salads. Drink now for freshness, or keep for up to 3 years for added complexity.

Alcohol	12.78% Vol
Total acid	5.9 g/l
pH	3.43
Residual sugar	3.0 g/l



www.leopardsleap.co.za

## PAIRS WELL WITH:



Snippets of poetry



Just picked herbs



Lawn picnics



Goats cheese



Long weekends



Live music



Fresh Veg