



LEIPOLDT  
—1880—

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Our focus is to supply quality wine products to the retail market in South Africa and to establish an International market with its own brand portfolio products.



### LEIPOLDT MERLOT / CABERNET SAUVIGNON

50% MERLOT /  
50% CABERNET SAUVIGNON

#### WINEMAKER'S TASTING NOTES

Ruby Red, Dark Red and Ripe fruit with dried peach. On the second nose well balanced medium bodied red wine.

#### FERMENTATION TIME, TEMP AND METHOD

Grapes crushed and fermented on the skins between 25 - 28°C for at least 3 days. Pressed in a tank press and fermented dry in stainless steel tanks. Malolactic fermentation is also finished soon after, and wine is cleaned and stored.

#### TECHNICAL NOTES

Alcohol: 14.00 %  
pH: 3.66  
Residual sugar: 1.6 g/l  
Acidity: 5.8g/l



### LEIPOLDT SAUVIGNON BLANC

#### WINEMAKER'S TASTING NOTES

Light straw colour, with a light green tint. Ripe figs, gooseberry and underlying hints of green grass on the nose.

#### FERMENTATION TIME, TEMP AND METHOD

The grapes for this wine were harvested between 20°B and 22°B. After clarification the juice was fermented at ±14°C in stainless steel tanks until dry. Wine was stored on fine lees for a period of three months until preparation for bottling.

#### TECHNICAL NOTES

Alcohol: 12.50 %  
pH: 3.22  
Residual sugar: 2.3 g/l  
Acidity: 6.6 g/l