



# LEOPARD FROG vineyards

Couture Cape Wines from Stellenbosch, South Africa



## KISS & TELL Proprietor's Limited Release 2006

Kiss & Tell personifies the perfect marriage between the Old World and the New World. The only wine in the world to integrate three iconic Old World varietals into a New World blend, Kiss & Tell is a couture Cape offering that delivers a truly enchanting lifestyle experience with a wealth of immediately gratifying sensations that promise a more complex and rewarding relationship with time.

A limited release of 8 barrels (200 cases) only.

### Winemaker's Notes

Vintage	2006
Varietals	Shiraz (63%) Mourvèdre (25%) Malbec (12%)
Wine of Origin	Stellenbosch
Winemaker	David John Bate
Production	8 Barrels
Bottle Size	750 ml
Yield	7 t/ha
°Balling/Harvest	24 ù
Alcohol	14.5 %/vol
Residual Sugar	2.3 g/l
TA	6.6 g/l
VA	0.79 g/l
FSO <sub>2</sub>	24 mg/l
pH	3.62
Oak	18 months French oak (Nevers and Alliers) Combination of new wood and second fill wood Medium plus toast
Maturation	Barrel matured with MLF (la malo) in barrels
UPC	6009812400200 (individual bottles)
SCC	06009812400217 (cases of 6 bottles)

### Tasting Notes

#### Appearance

Deep opaque magenta core extending to medium purple rim pushing a watery saffron edge. Clear, brilliant lustre and luminosity with long legs and notable colour extraction that foreshadow a complex and full bodied wine.

#### Nose

Sophisticated nuances of wild blackberries, ripe raspberries and fresh black cherries complemented by whiffs of sweet black liquorice and West Indies spices such as whole cloves, nutmeg and black peppercorns. Hints of vanilla, cinnamon and long leaf Cameroon tobacco allude to established oak pedigree.

#### Taste

Mouth filling with soft, sensuous tannins. Well balanced acidity underpins velvety mouth feel. Initial intensity of flavours include sautéed black plums, burnt black cherries and candied black currants finessed by mid-palate nuances of roasted red peppers, rosemary and Burgundy anise. Trailing tones of mocha and melted dark chocolate smoulder seductively in your mouth to deliver a long, luxurious farewell.