

Leopards Leap Cabernet Sauvignon 2011

Wine style: Full-bodied, barrel matured, capturing the best of Old and New World styles.

Nose: Dominant blueberry aromas are joined by suave dark berries and plum with playful cherries and fruitcake nuances.

Palate: Blueberries and cherries follow through on the palate, joined by a flurry of otherred fruit flavours forming a well structured and elegant wine with alingering finish of crème de cassis.

Enjoy this wine with lighter red meat dishes or as a companion to nuts and cheese. Savour with fruit cake or other desserts containing hints of cinnamon or cloves.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin :

analysis : alc : 13.5 % vol rs : 2.7 g/l pH : 3.5 ta : 5.3 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **size :** 0 **closure :** Cork

about the harvest: Grapes came from Perdeberg and Swartland regions. Grapes picked at 27° Balling.

in the cellar : 20% of this wine was matured in second-fill French oak barrels for 14 months, the rest of the wine was matured for the same period in third fill French oak.

Standard fermentation with selective yeast accompanied by pump-overs and punch-downs at 28 to 30 degrees Celsius. Extended skin maceration, pressed and post-fermentation malolactic.



Leopards Leap Family Vineyards

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