

Leopards Leap Merlot 2011

Wine Style: A medium-bodied, dark fruit-driven wine made in a New World style.

Nose: Seductive dark fruit aromas with hints of cherries and blackberries underlined by whiffs of dark chocolate.

Palate: A velvet complexity with rich cherry and mocha that culminates in a memorable after-taste that lingers.

An exceptionally versatile food wine which adds character to mild chicken dishes. Also experiment with ribs, shepherds pie, or any dish with balsamic reduction.

variety : Merlot | 100% Merlot

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Swartland/Agter-Paarl

analysis : alc : 13.5 % vol rs : 2.9 g/l pH : 3.64 ta : 5.7 g/l

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

pack : Bottle **closure :** Cork

about the harvest: Grapes came from Swartland and Agter-Paarl. Picked at optimal fruit ripeness.

in the cellar : 60% of this wine was matured in 225-litre French oak barrels for a period of 12 months. The balance was oak staved for 6 months with added micro-oxygenation.

the grapes were cold-soaked for 24 hours and then fermented at 28° C with regular pump-overs and punch-downs.



Leopards Leap Family Vineyards

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