

## Leopards Leap Cabernet Sauvignon / Merlot 2011

Wine Style: Medium-bodied, New World gently wooded.

Nose: Alluring aromas of prune and plum supported by indulgent coffee and toffee undertones.

Palate: Blueberries and light cherries join the plum flavours in order to produce a well-structured, velvety soft wine.

Enjoy with hearty meat dishes like venison stew, "tamatiebredie" or even ox tail. This wine can also pair with lighter meals that are tomato and herb-based such as caprese salad and bolognaise.

**variety** : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Merlot

**winery** : Leopards Leap Family Vineyards

**winemaker** : Eugene van Zyl

**wine of origin** : Swartland/Perdeberg

**analysis** : alc : 13.5 % vol   rs : 3.2 g/l   pH : 3.4   ta : 5.5 g/l

**type** : Red   **body** : Medium   **wooded**

**pack** : Bottle   **closure** : Cork

**about the harvest** : Grapes came from Swartland and Perdeberg. Picked at 26° Balling,

**in the cellar** : 50% of this blend was matured in 225 litre French oak barrels for a period of 12 months. The balance was oak staved for 8 months with added micro-oxygenation.

Grapes were sorted, de-stemmed, crushed and fermented at 28° C. Post fermentation with 7 days skin contact.



### Leopards Leap Family Vineyards

Franschhoek

021 876 8002

[www.leopardsleap.co.za](http://www.leopardsleap.co.za)