

Leopards Leap Cabernet Sauvignon / Merlot 2012

Wine Style: Medium-bodied, New World.

Nose: Alluring aromas of blueberry and mulberry supported by undertones of cassia.

Palate: Blueberries and mulberries join coffee flavours in order to produce a wellstructured, velvety soft wine.

Serve with subtle meat dishes such as veal and pork fillet accompanied by delicate mushroom and herb flavours.

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

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin :

analysis : alc : 13.5 % vol rs : 3.2 g/l pH : 3.5 ta : 5.8 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

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

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