

Leopards Leap Cabernet Sauvignon 2014

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

Nose: Prominent aromas of fruitcake, beautifully joined by elements of dark, ripe plums underlined by playful nuances of tobacco.

Palate: Ripe rich plums follow through on the palate, joined by a flurry of other dark fruit flavours forming a well-structured and elegant wine with a lingering finish.

Enjoy this wine with rich red meat dishes such as Beef Bourguignon and Coq au vin. 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 : Western Cape

analysis : alc : 13.5 % vol rs : 3.6 g/l pH : 3.57 ta : 4.98 g/l

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

pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard : Grapes came from Perdeberg and Swartland regions.

about the harvest: Grapes picked at 26.6 degrees Balling.

in the cellar :

35% of this wine was matured in second-fill French oak barrels for 9 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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