

Leopards Leap Cabernet Sauvignon / Merlot 2014

Wine style: Medium-bodied, New World, gently wooded. Nose: Intriguing aromas of black cherry, liquorice allsorts and cassis, supported by soft undertones of wildflowers and subtle hints of violet. Palate: Black cherry and savoury characteristics join subtle oak flavours to create a well-structured, velvety soft wine.

Serve with flavourful meat dishes such as veal and pork accompanied by aromatic mushroom and herb flavours.

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

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 4.7 g/l pH : 3.51 ta : 5.4 g/l

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

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

in the vineyard : Grapes came from Swartland and Perdeberg.

about the harvest: Picked at 26° Balling,

in the cellar :

Grapes sorted, de-stemmed, crushed and fermented at 28 degrees Celsius. Post-fermentation with 7 days skin contact.

Maturation: 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.



Leopards Leap Family Vineyards

Franschhoek

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