

Leopards Leap Cabernet Sauvignon 2015

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

Nose: Prominent aromas of fruitcake and mulberry underlined by subtle nuances of violet.

Palate: Prominent flavours of cassis 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 Oxtail. 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 : 3.8 g/l pH : 3.6 ta : 5.9 g/l

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

pack : Bottle **size :** 0 **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 : 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. 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.



Leopards Leap Family Vineyards

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