

Leopards Leap Culinaria Collection Grand Vin 2014

Grand Vin is a Bordeaux-style blend with complex layers. Aromas of dark ripe plum and fruit cake blend beautifully with whiffs of cocoa. The firm, elegant structure of this wine provides an interesting base for food-and-wine pairing.

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variety : Cabernet Sauvignon | 28% Cabernet Sauvignon, 26% Merlot, 22% Cabernet Franc, 21% Petit Verdot, 3% Malbec

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 3.3 g/l pH : 3.43 ta : 5.7 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **size :** 0 **closure :** Cork

The Leopard's Leap Culinaria Collection is a celebration of the harmony in which food and wine complement one another. Matching the finest in food with the finest in wine is the very reason behind this exquisite collection - to create optimal enjoyment through mutual enhancement.

in the vineyard : Origin: Culinaria Grand Vin is a Wine of Origin Western Cape. Grapes used for the production of this classic Bordeaux-style red blend originate mainly from two regions, Stellenbosch and Swartland. Vineyards: The Cabernet Sauvignon and Merlot components come from the Stellenbosch region. Well-drained soil types and cool, south-facing slopes, unexposed to direct afternoon sunlight, create ideal growing conditions for these two varieties. The Petit Verdot, Cabernet Franc and Malbec grapes grow on bush vines in the Swartland region. Close proximity to the Atlantic ocean allows cooling evening breezes that enhance varietal characteristics.

about the harvest: Grapes were hand-picked - the varieties were harvested separately at unique optimal ripeness and at an average of 25 degrees Balling.

in the cellar : Each variety was fermented separately at an average of 27 degrees Celsius. During wine-making there was minimal intervention. After fermentation extended skin contact of fourteen days was allowed. Malolactic fermentation took place in first-fill (40%) and second fill (60%) French oak barrels. Thereafter, blending took place and the wine was returned to the barrels for a further 14 months' maturation prior to bottling and release.



Leopards Leap Family Vineyards

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