

Leopards Leap Culinaria Collection Grand Vin 2015

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 areas, Stellenbosch and Darling. Grand Vin is a Bordeaux-style blend with complex layers. Aromas of black currant and mulberry, perfectly integrated with oak spices such as clove and nutmeg. The ripe tannins of this wine ensure for a firm, elegant structure.

A sincere wine that will compliment well prepared red meat dishes.

variety : Cabernet Sauvignon | 43% Cabernet Sauvignon, 33% Merlot, 13% Malbec, 11% Petit Verdot

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 2.8 g/l pH : 3.66 ta : 6.1 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fragrant **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 : The Cabernet Sauvignon grapes grow on bush-vines in the Darling area. Well-drained soil types and cool, south-facing slopes, unexposed to direct afternoon sunlight, create ideal growing conditions for this variety. The Petit Verdot, Merlot and Malbec grapes grow on bush-vines in the Stellenbosch area. The grapes experience cool mornings and evenings and warm days - conditions that contribute to their gradual ripening process.

about the harvest: Grapes were hand-picked and hand sorted.

in the cellar : The varieties were harvested separately at optimal ripeness and at an average of 25 degrees Balling. Each variety was fermented separately at between 25 and 27 degrees Celsius. During wine-making there was minimal intervention, with regular punch-downs and pump-overs, for extraction of colour and flavour. After fermentation extended skin contact of fourteen days was allowed. Malolactic fermentation took place in 100% first fill French oak barrels. The components were kept separately for 12 months. Thereafter, blending took place and the wine was returned to the barrels for a further 10 months to ensure optimal integration of the different components.



Leopards Leap Family Vineyards

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