

Leopards Leap Cabernet Sauvignon 2016

Wine style: Full-bodied, barrel-matured, capturing the best of Old and New World styles. **Nose:** Prominent dark fruit aromas of mulberry and blackcurrant, underlined by subtle nuances of violet and cassis. **Palate:** Dark fruit aromas follow through onto a supple palate with well integrated oak tannins, ensuring fullness and 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 :

analysis : alc : 13.5 % vol rs : 2.2 g/l pH : 3.56 ta : 5.6 g/l

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

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

about the harvest: Grapes came from Perdeberg and Swartland regions. Grapes picked at 26.5° Balling.

in the cellar : 40% of this wine was matured in second- and third-fill French oak barrels for 12 months, and the rest on French oak staves for the same period. Grapes originate from the Perdeberg and Swartland areas and were picked at 26.5 degrees Balling. Standard fermentation procedures were followed, accompanied by pump-overs and punch-downs at 28 to 30 °C, to ensure optimum colour and flavour extraction.



Leopards Leap Family Vineyards

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