

## Leopards Leap Cabernet Sauvignon / Merlot 2016

Winy Style: Full-bodied, New World, gently wooded. Nose: Upfront aromas of black currant and cassis, supported by undertones of wild flowers, dark chocolate and soft fruit scents. Palate: This wine boasts a well defined tannin structure and full dark fruit characteristics, ensuring an elegant palate experience.

Serve with flavourful meat dishes such as lamb accompanied by a sweet mint sauce, as well as Cape Malay curries and bobotie.

**variety** : Cabernet Sauvignon | 51% Cabernet Sauvignon, 49% Merlot

**winery** : Leopards Leap Family Vineyards

**winemaker** : Eugene van Zyl

**wine of origin** : Western Cape

**analysis** : **alc** : 13.5 % vol **rs** : 4.25 g/l **pH** : 3.56 **ta** : 5.59 g/l

**type** : Red **style** : Dry **body** : Full **taste** : 0 **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 9 months. The balance was oak- staved for 10 months, with added micro-oxygenation.



### Leopards Leap Family Vineyards

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