

Leopards Leap Cabernet Sauvignon / Merlot 2017

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 : 3.74 g/l pH : 3.58 ta : 5.09 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 originate from Swartland and Stellenbosch. Picked at 25 degrees Balling, sorted, de-stemmed, crushed and fermented at between 25 and 27 degrees Celsius. After fermentation, the wine was left on French oak staves in the tank to finish the malolactic process. 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.

The blend was oak-staved, using premium French oak, for a period of 6 - 8 months. The French oak staves are used to enhance the fruit flavours and also lend structure to the wine.



Leopards Leap Family Vineyards

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