

## 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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