

Leopards Leap Cabernet Sauvignon 2017

Full-bodied, barrel-matured, capturing the best of Old and New World styles. Prominent dark fruit aromas of mulberry and blackberry, underlined by subtle old spice nuances, such as nutmeg and cinnamon. 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 : Western Cape

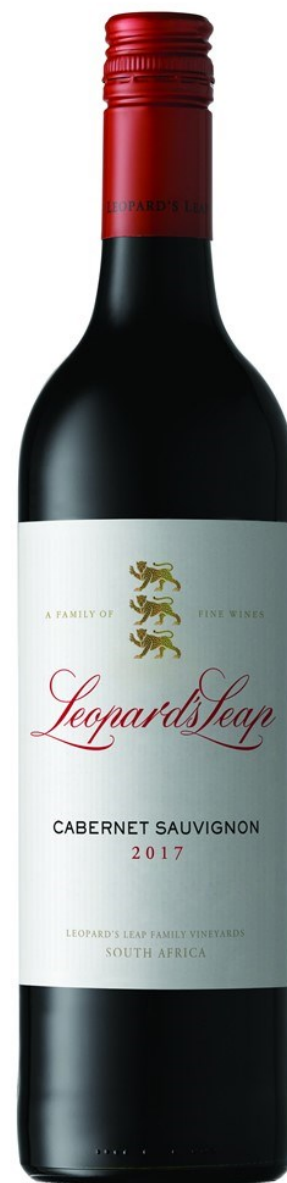
analysis : alc : 13.5 % vol rs : 4.05 g/l pH : 3.63 ta : 5.21 g/l

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

pack : Bottle **size :** 750ml **closure :** Screwcap

about the harvest: Grapes originate from the Paardeberg and Swartland areas and were picked at optimum ripeness, 24,5 degrees Balling.

in the cellar : 30% 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. Standard fermentation procedures were followed, accompanied by pump-overs and punch-downs at between 26 and 28 °C, to ensure optimum colour and flavour extraction.



Leopards Leap Family Vineyards

Franschhoek

021 876 8002

www.leopardsleap.co.za