

Leopards Leap Culinaria Collection Grand Vin 2016

Grand Vin is a Bordeaux-style blend with complex layers. Aromas of black currant and mulberry, perfectly integrated with oak spices and a hint of cinnamon and tobacco.

The ripe tannins ensure a firm, elegant structure. A sincere wine that will complement well-prepared red meat dishes.

variety : Cabernet Sauvignon | 44% Cabernet Sauvignon, 38% Merlot, 10% Petit Verdot, 8% Petit Verdot

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 3.08 g/l pH : 3.53 ta : 6.07 g/l

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

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

The Leopard's Leap Culinaria Collection is a celebration of the harmony in which food and wine complement one another. Matching the finest in food with the finest in wine is the very reason behind this exquisite collection - to create optimal enjoyment through mutual enhancement.

in the vineyard : The Cabernet Sauvignon grapes grow on unirrigated bush-vines in the Darling area. Well-drained soil types and cool, south-facing slopes, unexposed to direct afternoon sunlight, create ideal growing conditions for this variety. The Petit Verdot, Merlot and Cabernet Franc grapes grow on bush-vines in the Stellenbosch area. Growing against slopes facing False Bay, the grapes are exposed to the cool sea breeze that contribute

about the harvest: Grapes were hand-picked and hand sorted.

in the cellar : Grapes were hand-picked and hand-sorted. The varieties were harvested separately at optimal ripeness and at an average of 25 degrees Balling. Each variety was fermented separately at between 25 and 27 degrees Celsius. During wine-making there was minimal intervention, with regular punch-downs and pump-overs, for extraction of colour and flavour. Just before the end of fermentation the grapes were pressed and fermentation was completed in 225-litre French oak barrels. 50% of fermentation took place in first-fill French oak barrels, and the remaining in second-and third-fill barrels. The components were kept separately for 12 months. Thereafter, blending took place and the wine was returned to the barrels for a further 10 months to ensure optimal integration of the different components.



Leopards Leap Family Vineyards

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