

## Leopards Leap Cabernet Sauvignon 2018

Full-bodied, barrel-matured, capturing the best of Old and New World styles. Prominent dark fruit aromas and layers of red cherry, blackberry and mulberry, underlined by subtle oak spice nuances, such as nutmeg and cinnamon. Dark fruit aromas follow through onto a supple palate with delicate oak flavours, ensuring fullness, firm tannins 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 : 4.5 g/l   pH : 3.54   ta : 5.7 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. 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.

**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.



### Leopards Leap Family Vineyards

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