

Leopards Leap Cabernet Sauvignon / Merlot 2018

Medium-bodied, New World, gently wooded. Upfront aromas of vibrant red fruit and notes of spices, supported by subtle oak nuances of mocha and cinnamon. The wine boasts a well defined round and elegant structure and lush red berries, ensuring intriguing and juicy tannins. It reveals the best of both varieties in the blend and finishes in a soft, lingering after-taste.

Serve with flavourful meat dishes such as lamb accompanied by a sweet mint sauce, as well as Cape Malay curries and bobotie. Slow-cooked beef pot roast is an ideal partner to this blend

variety : Cabernet Sauvignon | 80% Cabernet Sauvignon, 20% Merlot

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 4.3 g/l pH : 3.53 ta : 5.5 g/l

type : Red **style :** Dry **body :** Full **taste :** 0 **wooded**

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

in the vineyard : Grapes came from Swartland and Stellenbosch.

about the harvest: Picked at 25° Balling,

in the cellar : Grapes were sorted, de-stemmed, crushed and fermented at between 25 and 27 °C. After fermentation, the wine was left on French oak staves in the tank to finish the malolactic process.



Leopards Leap Family Vineyards

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