

Leopards Leap Merlot 2018

A medium- to full-bodied red fruit-driven wine made in a New World style. Prominent red fruit aromas of cherry and hints of blueberry. Subtle notes of toasted almonds and nutmeg aromas that follow through with earthy undertones. Rich and ripe tannins give this wine its structure and body. Smooth and soft on the palate ensuring a lingering after-taste.

Enjoy with a roasted tomato-based pasta or beef brisket. Also to be enjoyed with rich, cheesy gratins and an open-fire grilled steak. The more adventurous can experiment with dark chocolate-inspired desserts

variety : Merlot | 100% Merlot

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 3.9 g/l pH : 3.57 ta : 5.6 g/l

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

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

in the vineyard : The grapes originate from the Swartland and Agter-Paarl areas. The grapes were picked at optimal fruit ripeness and were allowed to ferment with selected red wine yeast at between 26 °C and 28 °C , with regular pump-overs and punch-downs.

in the cellar : 40% of this wine was matured in 225-litre French oak barrels for a period of 12 months. The balance was oak-staved for 6 months, with added micro-oxygenation



Leopards Leap Family Vineyards

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