

Leopards Leap Culinaria Collection Grand Vin 2019

Grand Vin is a Bordeaux-style blend with complex layers. Aromas of red fruit, subtle black whiffs of cassis with integrated Tobacco and a hint of cedar, perfectly rounded with a fruity mulberry in the after-taste. The ripe tannins ensure a firm, elegant structure.

A sincere wine that will complement well-prepared red meat dishes.

variety : Cabernet Sauvignon | Cabernet Sauvignon (45%), Merlot (32%), Malbec (15%), Cabernet Franc (4%) and Petit Verdot (4%)

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 2.93 g/l pH : 3.57 ta : 5.53 g/l

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

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

Culinaria Grand Vin is a Wine of Origin Western Cape. Grapes for the production of this classic Bordeaux-style blend originate mainly from the Stellenbosch and Darling areas.

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 Merlot and Petit Verdot grapes are grown in the Stellenbosch area. The Malbec grapes are grown in Botriver. Growing against slopes facing False Bay, the grapes are exposed to the cool sea breeze that contributes to a longer ripening period, enhancing flavour development.

about the harvest: Grapes were hand-picked and hand sorted. The varieties were harvested separately at optimal ripeness and at an average of 24.5 degrees Balling.

in the cellar : Each variety was fermented separately at between 24 and 26 degrees Celsius. During wine-making there was minimal intervention, with regular punch-downs and pump-overs, for extraction of colour and flavour. After fermentation the grapes were pressed and malolactic fermentation was completed in 225-litre French oak barrels. 40% of the maturation took place in first-fill French oak barrels, and the remainder in second- and third-fill barrels. The components were kept separately for 16 – 18 months. Thereafter, blending took place, followed by bottling of the wine 3 months later.



Leopards Leap Family Vineyards

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