

Leopards Leap Merlot 2021

Prominent red fruit aromas of raspberry and cherries. Subtle sweet oak flavours compliments the fresh fruit flavours.

Juicy, fruity flavours coupled with an elegant tannin structure, make for smooth and well-balanced wine with 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—regrilled 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 : 13.65 % vol rs : 4.3 g/l pH : 3.58 ta : 5.2 g/l

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

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

in the vineyard : The grapes originate from vineyards in Stellenbosch, Wellington and Agter-Paarl.

about the harvest: The grapes were picked at optimal fruit ripeness around 24,5 degrees Balling and were allowed to ferment with selected red wine yeast between 22 - 25 °C, with regular pump-overs and punch-downs to ensure optimal colour and flavour extraction.

in the cellar : 100% of this wine was matured on Lightly toasted French Oak Staves for a period of 8 to 10 months with added micro-oxygenation.



Leopards Leap Family Vineyards

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