

## Leopards Leap Pardus 2020

The nose is layered with multiple dimensions. A lively combination of red and purple fruit aromas, with subtle spices follow through on the palate. Pardus is a sophisticated and elegant wine with great balance between the fruitiness, oak and spices. It lingers with a finish that is long and elevated by the fine and ripe tannins, making it a well-structured and balanced wine. Elegance captured in a bottle.

A great pairing for hearty tomato or oxtail based stews, lambs bredie, mild and sweet spicy dishes such as Cape Malay Curry or bobotie. It is also an impeccable pairing with matured hard cheese.

**variety** : Merlot | 39% Merlot, 31% Cinsault, 30% Cabernet Sauvignon

**winery** : Leopards Leap Family Vineyards

**winemaker** : Hein Koegelenberg

**wine of origin** : Western Cape

**analysis** : alc : 14.22 % vol    rs : 3.1 g/l    pH : 3.52    ta : 5.5 g/l

**type** : Red      **wooded**

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

2023 Platter's Wine Guide - 5 Stars

"I believe a fitting way of sharing our treasures, such as terroir, diversity and natural beauty, is to present an intricate wine blend. Inspired by the King of the Cape Mountains, this wine expresses the charismatic play between intensity and elegance, while being gently approachable." – Hein Koegelenberg

**in the vineyard** : Cinsault more than 35 years old dry-land bush vines in Darling harvested at 22,5 degrees Balling.

Merlot and Cabernet Sauvignon from Stellenbosch grow in well-drained Tukulu soils with deep root systems to ensure effective nutrient uptake from the rich soils for excellent growing conditions and were harvested at 25 degrees Balling.

**in the cellar** : All the grapes were hand-picked and hand-sorted. Each variety was fermented separately with carefully selected yeasts. Each component was matured separately in French oak barrels. The Merlot was matured for 18 months – 33% in first-fill, 33% in second-fill and 33% in third-fill barrels. The Cabernet Sauvignon was also matured for 18 months – 50% in second-fill and 50% in third-fill barrels. Cinsault maturation of 12 months took place in third-and fourth-fill barrels.



## Leopards Leap Family Vineyards

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