

Leopards Leap Cabernet Sauvignon / Merlot 2022

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 | 85% Cabernet Sauvignon, 15% Merlot.

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Western Cape

analysis : alc : 13.72 % vol rs : 4.2 g/l pH : 3.70 ta : 5.6 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard : Grapes originate from Swartland and Stellenbosch.

about the harvest: Picked at 25° Balling.

in the cellar : Grapes were sorted, de-stemmed, crushed and fermented at between 24-26°C. After fermentation, the wine was left on French oak staves in the tank to finish the malolactic process and to age.



Leopards Leap Family Vineyards

Franschhoek

021 876 8002

www.leopardsleap.co.za