

Leopards Leap Cabernet Sauvignon 2024

Rich medium-bodied wine capturing the best South African Cabernet has to offer. Mixed berry flavours follow through onto the palate; with typical Cabernet style the wine is packed with beautiful rich tannins that add to the balance and structure of the wine along with a lingering finish.

Enjoy this wine with rich red meat dishes such as beef bourguignon and oxtail. Savour with fruitcake or other desserts containing hints of cinnamon or cloves. Amazing partner to a fillet mignon with a rich balsamic glaze.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Leopards Leap Family Vineyards

winemaker : Renier van Deventer

wine of origin : Western Cape

analysis : alc : 13.96 % vol rs : 2.9 g/l pH : 3.39 ta : 6.4 g/l

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

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

Mix berry aromas with distinct blueberry notes on the nose and palate. Underlying soft cinnamon spices contribute to the complexity of the wine.

about the harvest: Grapes originate from the Paardeberg and Swartland areas were picked at optimum ripeness, 24,5 degrees Balling.

in the cellar : Standard fermentation procedures were followed, accompanied by pump-overs and punch-downs at between 23 and 25 °C, to ensure optimum colour and flavour extraction. Matured in stainless steel tanks on 100% French oak staves for 9 months with added micro-oxygenation. Lightly toasted staves helps support the fruit by adding structure to the palate.



Leopards Leap Family Vineyards

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