

Leopards Leap Special Edition Red Blend 2022

Inviting deep rich purple colour with bright red hues. Nose is packed with red fruits and subtle sweet spices. The palate shows well integrated blueberry, cassis and oak flavours. Elegant tannins make for a smooth and very enjoyable wine with a long finish.

Best enjoyed with lamb shank, steak, spaghetti bolognese or just with good company.

variety : Merlot | 40% Merlot, 35% Cabernet Sauvignon, 13% Cabernet Franc, 6% Malbec & 6% Petit Verdot

winery : Leopards Leap Family Vineyards

winemaker : Renier van Deventer

wine of origin : Stellenbosch

analysis : alc : 14.22 % vol rs : 2.8 g/l pH : 3.62 ta : 5.7 g/l

type : Red **wooded**

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

South African interpretation of a Merlot based Bordeaux-style blend.

in the vineyard : Majority grapes originate from Stellenbosch on slopes facing False Bay. The cool morning and late afternoon South-Western sea breezes ensure slow ripening during the season for optimal flavour development.

about the harvest: The grapes are hand picked at 24.5 - 25.5 degrees Balling.

in the cellar : Each variety is picked and vinified separately. Fermentation took place for 7 days at around 24°C. After fermentation wines went through malolactic fermentation in 225l French oak barrels of which 20% was first fill and rest in second and third fill barrels. The wines were allowed to age for 16 - 18 months and blended prior to bottling.



Leopards Leap Family Vineyards

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