

Leopards Leap Cabernet Sauvignon Merlot 2025

Expressive aromas of ripe blackcurrant and black plum are complemented by subtle notes of spice and dried herbs. Gentle French oak maturation adds layers of mocha and cinnamon, creating a harmonious and inviting bouquet.

Medium-bodied with an elegant structure, this blend offers concentrated dark fruit flavours that unfold seamlessly across the palate. Cabernet Sauvignon provides firm, juicy tannins and structure, while Merlot contributes a smooth, velvety texture that enhances balance and drinkability. The finish is long, refined, and true to its vibrant New World character.

A versatile partner for hearty dishes, this wine pairs beautifully with roast lamb served with sweet mint sauce, Cape Malay curries, or traditional bobotie. It also complements slow-cooked beef pot roast and steaks cooked over an open fire.

variety : Cabernet Sauvignon | 65% Cabernet Sauvignon, 35% Merlot.

winery : Leopards Leap Family Vineyards

winemaker : Renier van Deventer

wine of origin : Western Cape

analysis : alc : 13.53 % vol rs : 3.9 g/l pH : 3.47 ta : 5.7 g/l

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

pack : Bottle **size :** 750ml **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

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