

Leopards Leap Merlot 2025

Medium-bodied and juicy, with fruity flavours flowing seamlessly onto the palate. An elegant, well-integrated tannin structure delivers a smooth, balanced mouthfeel, while the wine finishes with a satisfying, lingering aftertaste true to its New World style.

Prominent red fruit aromas of raspberry and cherry take the lead, with hints of black currant. Layered with subtle sweet oak notes that complement the fresh fruit character. A gentle warmth from lightly toasted French oak rounds out the nose, adding an inviting depth.

Enjoy with a roasted tomato-based pasta or beef brisket. Also, to be enjoyed with rich, cheesy gratins and an open-regrilled steak. The more adventurous can experiment with dark chocolate-inspired desserts.

variety : Merlot | 100% Merlot

winery : Leopards Leap Family Vineyards

winemaker : Renier van Deventer

wine of origin : Western Cape

analysis : alc : 13.37% vol rs : 2.1 g/l pH : 3.47 ta : 5.7 g/l

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

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

in the vineyard : The grapes originate from vineyards in Stellenbosch, Wellington and Agter-Paarl.

about the harvest: The grapes were picked at optimal fruit ripeness around 24,5 degrees Balling and were allowed to ferment with selected red wine yeast between 22 - 25 °C, with regular pump-overs and punch- downs to ensure optimal colour and flavour extraction.

in the cellar : 100% of this wine was matured on Lightly toasted French Oak Staves for a period of 8 to 10 months with added micro-oxygenation.



Leopards Leap Family Vineyards

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