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Leopard's Leap

FAMILY VINEYARDS

CLASSIC

CABERNET SAUVIGNON MERLOT 2017

VARIETIES

51% Cabernet Sauvignon, 49% Merlot

WINE STYLE

Medium-bodied, New World, gently wooded.

VINIFICATION

Grapes originate from Swartland and Stellenbosch. Picked at 25 degrees Balling, sorted, de-stemmed, crushed and fermented at between 25 and 27 degrees Celsius. After fermentation, the wine was left on French oak staves in the tank to finish the malolactic process.

MATURATION

The blend was oak-staved, using premium French oak, for a period of 6 - 8 months. The French oak staves are used to enhance the fruit flavours and also lend structure to the wine.

NOSE

Upfront aromas of vibrant red fruit and cassis, supported by subtle oak nuances of mocha and cinnamon.

PALATE

The wine boasts a well defined round and elegant structure and lush red berries, ensuring an elegant and lingering after-taste.

FOOD

Serve with flavourful meat dishes such as lamb accompanied by a sweet mint sauce, as well as Cape Malay curries and bobotie.

Alcohol	13,5% Vol
Total acid	5,09 g/l
pH	3,58
Residual sugar	3,74 g/l