

Leopard's Leap

ADDING QUALITY TO LIFE

CABERNET SAUVIGNON MERLOT 2018

VARIETIES

80% Cabernet Sauvignon, 20% Merlot.

WINE STYLE

Medium-bodied, New World, gently wooded.

MATURATION

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

VINIFICATION

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

NOSE

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

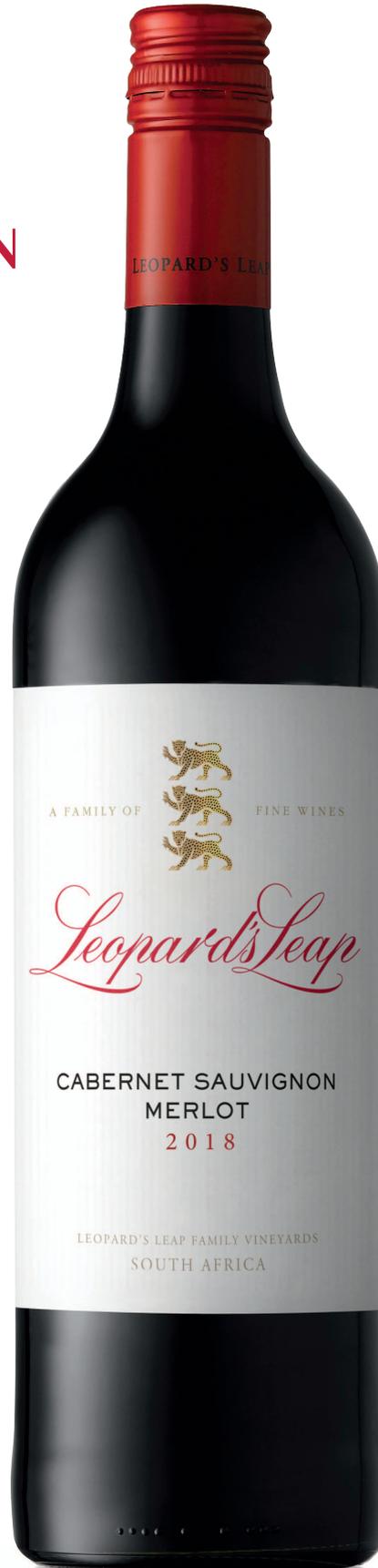
PALATE

The wine boasts a well defined round and elegant structure and lush red berries, ensuring intriguing and juicy tannins. It reveals the best of both varieties in the blend and finishes in a soft, 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. Slow-cooked beef pot roast is an ideal partner to this blend.

Alcohol	13,5% Vol
Total acid	5,5 g/l
pH	3,53
Residual sugar	4,3 g/l



PAIRS WELL
WITH:



Leather chair



Worn
paperbacks



Wholesome
home cooking



Passionate
debates



Meaty
tidbits



Rich
indulgences



Shareable
memories