

# Leopard's Leap

ADDING QUALITY TO LIFE

## CABERNET SAUVIGNON 2018

### VARIETY

100% Cabernet Sauvignon.

### WINE STYLE

Full-bodied, barrel-matured, capturing the best of Old and New World styles.

### MATURATION

30% of this wine was matured in second- and third-fill French oak barrels for 12 months, and the rest on French oak staves for the same period.

### VINIFICATION

Grapes originate from the Paardeberg and Swartland areas and were picked at optimum ripeness, 24,5 degrees Balling. Standard fermentation procedures were followed, accompanied by pump-overs and punch-downs at between 26 and 28 °C, to ensure optimum colour and flavour extraction.

### NOSE

Prominent dark fruit aromas and layers of red cherry, blackberry and mulberry, underlined by subtle oak spice nuances, such as nutmeg and cinnamon.

### PALATE

Dark fruit aromas follow through onto a supple palate with delicate oak flavours, ensuring fullness, firm tannins and a lingering finish.

### FOOD

Enjoy this wine with rich red meat dishes such as beef bourguignon and oxtail. Savour with fruit-cake or other desserts containing hints of cinnamon or cloves. Amazing partner to a fillet mignon with a rich balsamic glaze.

Alcohol	13,5% Vol
Total acid	5,7 g/l
pH	3,54
Residual sugar	4,5 g/l



PAIRS WELL WITH:



Good books



Series watching



Late night laughter



Shared pizza



Mom's favourite recipes



Cozy crackling fires



Warm memories