

Leopard's Leap

ADDING QUALITY TO LIFE

MERLOT 2018

VARIETY

100% Merlot

WINE STYLE

A medium- to full-bodied red fruit-driven wine made in a New World style.

MATURATION

40% of this wine was matured in 225-litre French oak barrels for a period of 12 months. The balance was oak-staved for 6 months, with added micro-oxygenation.

VINIFICATION

The grapes originate from the Swartland and Agter-Paarl areas. The grapes were picked at optimal fruit ripeness and were allowed to ferment with selected red wine yeast at between 26 °C and 28 °C, with regular pump-overs and punch-downs.

NOSE

Prominent red fruit aromas of cherry and hints of blueberry. Subtle notes of toasted almonds and nutmeg aromas that follow through with earthy undertones.

PALATE

Rich and ripe tannins give this wine its structure and body. Smooth and soft on the palate ensuring a lingering after-taste.

FOOD

Enjoy with a roasted tomato-based pasta or beef brisket. Also to be enjoyed with rich, cheesy gratins and an open-fire grilled steak.

The more adventurous can experiment with dark chocolate-inspired desserts.

Alcohol	13,5% Vol
Total acid	5,6 g/l
pH	3,57
Residual sugar	3,9 g/l



PAIRS WELL
WITH:



Table full of
friends



Winter
roasts



Starry
skies



Banter



Saucy
burgers



Rich
experiences



Stories worth
telling