



Leopard's Leap

CABERNET SAUVIGNON 2024

VARIETY

100% Cabernet Sauvignon.

WINE STYLE

Rich medium-bodied wine capturing the best South African Cabernet has to offer.

MATURATION

Matured in stainless steel tanks on 100% French oak staves for 9 months with added micro-oxygenation. Lightly toasted staves helps support the fruit by adding structure to the palate.

VINIFICATION

Grapes originate from the Paardeberg and Swartland areas were picked at optimum ripeness, 24,5 degrees Balling. Standard fermentation procedures were followed, accompanied by pump-overs and punch-downs at between 23 and 25 °C, to ensure optimum colour and flavour extraction.

NOSE

Mix berry aromas with distinct blueberry notes on the nose and palate. Underlying soft cinnamon spices contribute to the complexity of the wine.

PALATE

Mixed berry flavours follow through onto the palate; with typical Cabernet style the wine is packed with beautiful rich tannins that add to the balance and structure of the wine along with a lingering finish.

FOOD

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



PAIRS WELL WITH:



Good books



Series watching



Late night laughter



Shared pizza



Mom's favourite recipes



Cozy crackling fires



Warm memories

www.leopardsleap.co.za

Alcohol	13,96% Vol
Total acid	6,4 g/l
pH	3,39
Residual sugar	2,9 g/l