



Leopard's Leap

CABERNET SAUVIGNON 2025

VARIETY

100% Cabernet Sauvignon

WINE STYLE

A classic South African Cabernet Sauvignon, showcasing the exceptional character of fruit sourced from the Paardeberg and Swartland regions.

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

Deep ruby-red in colour with vibrant violet hues, this Cabernet Sauvignon shows remarkable depth and clarity. The nose is expressive and inviting, layered with aromas of blackcurrant, raspberry and prominent blueberry notes, beautifully complemented by subtle hints of cigar box, spice and a gentle earthy character reflective of the Swartland terroir.

PALATE

The palate is rich and medium-bodied, revealing luscious plum and blueberry flavours that carry seamlessly from the bouquet. Well-structured with beautifully ripe, integrated tannins, the wine delivers balance, elegance and length. Nuances of soft spice and cedar oak add complexity, while the lingering finish leaves a lasting impression of fruit and finesse.

FOOD

Enjoy with hearty red meat dishes such as beef bourguignon, oxtail or fillet mignon with a balsamic glaze. Also pairs beautifully with fruitcake and desserts featuring warm spice notes of cinnamon and clove.

Alcohol	13.43% Vol
Total acid	5.78 g/l
pH	3.51
Residual sugar	3.2 g/l



PAIRS WELL WITH:



Good books



Series watching



Late night laughter



Shared pizza



Mom's favourite recipes



Cozy crackling fires



Warm memories