



Leopard's Leap

CABERNET SAUVIGNON MERLOT 2025

VARIETY

65% Cabernet Sauvignon 35% Merlot

WINE STYLE

A medium-bodied, fruit-forward blend of Cabernet Sauvignon and Merlot, featuring rich blackcurrant and black plum flavours, complemented by subtle spice and well-integrated mocha oak.

MATURATION

The blend was oak-staved, using premium French oak, for a period of 8-12 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 24-26°C. After fermentation, the wine was left on French oak staves in the tank to finish the malolactic process and to age.

NOSE

Expressive aromas of ripe blackcurrant and black plum are complemented by subtle notes of spice and dried herbs. Gentle French oak maturation adds layers of mocha and cinnamon, creating a harmonious and inviting bouquet.

PALATE

Medium-bodied with an elegant structure, this blend offers concentrated dark fruit flavours that unfold seamlessly across the palate. Cabernet Sauvignon provides firm, juicy tannins and structure, while Merlot contributes a smooth, velvety texture that enhances balance and drinkability. The finish is long, refined, and true to its vibrant New World character.

FOOD

A versatile partner for hearty dishes, this wine pairs beautifully with roast lamb served with sweet mint sauce, Cape Malay curries, or traditional bobotie. It also complements slow-cooked beef pot roast and steaks cooked over an open fire.

Alcohol	13.53% Vol
Total acid	5.7 g/l
pH	3.47
Residual sugar	3.9 g/l



Leather chair



Worn
paperbacks



Wholesome
home cooking



Passionate
debates



Meaty
tidbits



Rich
indulgences



Shareable
memories