

# Leopard's Leap

ADDING QUALITY TO LIFE

## CABERNET SAUVIGNON 2021

### 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.

|                |            |
|----------------|------------|
| Alcohol        | 13,93% Vol |
| Total acid     | 5,4 g/l    |
| pH             | 3,68       |
| Residual sugar | 4,4 g/l    |



PAIRS WELL WITH:



Good books



Series watching



Late night laughter



Shared pizza



Mom's favourite recipes



Cozy crackling fires



Warm memories