



Leopard's Leap

FAMILY VINEYARDS

SPECIAL EDITION 2021

VARIETY

40% Merlot, 35% Cabernet Sauvignon, 13% Cabernet Franc, 6% Malbec & 6% Petit Verdot

WINE STYLE

South African interpretation of a Merlot based Bordeaux-style blend.

VINIFICATION

Majority grapes originate from Sellenbosch on slopes facing False Bay. The cool morning and late afternoon Sout-Western sea breezes ensure slow ripening during the season for optimal flavour development. The grapes are hand picked at 24.5 - 25.5 degrees Balling. Each variety is picked and vinified separately. Fermentation took place for 7 days at around 24°C.

MATURATION

After fermentation wines went through malolactic fermentation in 225ℓ French oak barrels of which 20% was first fill and rest in second and third fill barrels. The wines were allowed to age for 16 - 18 months and blended prior to bottling.

CHARACTERISTICS

Inviting deep rich purple colour with bright red hues. Nose is packed with red fruits and subtle sweet spices. The palate shows well integrated blueberry, cassis and oak flavours. Elegant tannins make for a smooth and very enjoyable wine with a long finish. Best enjoyed with lamb shank, steak, spaghetti bolognese or just with good company.

Proud sponsor of the Cape Leopard Trust, which seeks to protect the magnificent and vulnerable Leopard.

www.leopardsleap.co.za

Alcohol	14.22% Vol
Total acid	5,7 g/l
pH	3,62
Residual sugar	2.8 g/l