

Leopard's Leap



CULINARIA COLLECTION

The Leopard's Leap Culinaria Collection is a celebration of the harmony in which food and wine complement one another. Matching the finest in food with the finest in wine is the very reason behind this exquisite collection - to create optimal enjoyment through mutual enhancement.

Culinaria: Grand Vin

Origin: Culinaria Grand Vin is a Wine of Origin Western Cape. Grapes for the production of this classic Bordeaux-style blend originate mainly from the Stellenbosch and Darling areas.

Composition: The blend consists of Cabernet Sauvignon (45%), Merlot (32%), Malbec (15%), Cabernet Franc (4%) and Petit Verdot (4%).

Vineyards: Top blocks were identified in Stellenbosch, Paarl, Darling and Botriver to source the best grapes that will best fit the style of this unique Bordeaux wine. The vineyards used, consist of Cabernet Sauvignon grapes, grown on unirrigated bush-vines in the Darling area, as well as Cabernet Sauvignon in Stellenbosch on slopes facing False Bay. The grapes are exposed to the cool sea breeze that contributes to a longer ripening period, enhancing flavour development. The Merlot, Petit Verdot and Cabernet Franc comes from Stellenbosch area and the Malbec grapes are grown in Botriver. Well-drained soil types and cool, south-facing slopes, unexposed to direct afternoon sunlight, create ideal growing conditions for these varieties.

Wine-making: Grapes were hand-picked and hand-sorted. The varieties were harvested separately at optimal ripeness and at an average of 24.5 degrees Balling. Each variety was fermented separately at between 24 and 26 degrees Celsius. During wine-making there was minimal intervention, with regular punch-downs and pump-overs, for extraction of colour and flavour. After fermentation the grapes were pressed and malolactic fermentation was completed in 225-litre French oak barrels. 30% of the maturation took place in first-fill French oak barrels, and the remainder in second- and third-fill barrels. The components were kept separately for 16 – 18 months. Thereafter, blending took place, followed by bottling of the wine a months later.

Analysis:

Alcohol	13,5% Vol	Residual sugar	2,93 g/l
pH	3,57	Total acid	5,53 g/l

Character: Grand Vin is a Bordeaux-style blend with complex layers of fruit and oak. Aromas of red fruit, subtle black whiffs of cassis with integrated Tobacco and a hint of cedar, perfectly rounded with a fruity mulberry in the after-taste. The ripe tannins ensure a firm, elegant structure. A sincere wine that will complement well-prepared red meat dishes.



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