

Leopard's Leap

ADDING QUALITY TO LIFE

MERLOT 2019

VARIETY

100% Merlot

WINE STYLE

A medium-bodied, red fruit-driven wine made in a New World style.

MATURATION

20% of this wine was matured in old 225-litre French oak barrels for a period of 12 months. The balance was French oak-staved for 6 months, with added microoxygenation.

VINIFICATION

The grapes originate from the Swartland, Wellington and Agter-Paarl areas. The grapes were picked at optimal fruit ripeness around 24,5 degrees Balling and were allowed to ferment with selected red wine yeast at 26 °C, with regular pump-overs and punch-downs to ensure optimal colour and flavour extraction.

NOSE

Prominent red fruit aromas of raspberry and cherries.

Subtle sweet oak flavours compliments the fresh fruit flavours.

PALATE

Juicy, fruity flavours coupled with an elegant tannin structure, make for smooth and well-balanced wine with a lingering after-taste.

FOOD

Enjoy with a roasted tomato-based pasta or beef brisket.

Also to be enjoyed with rich, cheesy gratins and an open-fire grilled steak. The more adventurous can experiment with dark chocolate-inspired desserts.



PAIRS WELL
WITH:



Table full of
friends



Winter
roasts



Starry
skies



Banter



Saucy
burgers



Rich
experiences



Stories worth
telling

Alcohol	13% Vol
Total acid	5,4 g/l
pH	3,56
Residual sugar	4,3 g/l