



Leopard's Leap

FAMILY VINEYARDS

SPECIAL EDITION 2018

VARIETIES

51.86% Merlot, 39.05% Cabernet Sauvignon, 4.38% Petit Verdot, 1.58% Cabernet Franc, 1.29% Cinsault, 1.24% Ruby Cabernet, 0.49% Pinotage, 0.10% Shiraz, 0.01% Durif

WINE STYLE

South African interpretation of the famous Bordeaux-style red blend.

VINIFICATION

The grapes used for the production of this wine originate from vineyards in the Stellenbosch, Paarl and Darling regions. The grapes were hand-picked and hand-sorted. The varieties were harvested separately at optimal ripeness and at an average of 25 degrees Balling. Each variety was fermented separately at between 24 and 26 degrees Celsius.

MATURATION

Malolactic fermentation took place in 50% first-fill French oak barrels and 50% in second-fill and third-fill French oak barrels. The components were kept separately for 16 - 18 months. Thereafter the wine was blended and then bottled.

CHARACTERISTICS

This elegant blend, crafted from classic varieties, displays rich red fruit aromas of black cherry and raspberry, with subtle undertones of plum and cassis.

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

www.leopardsleap.co.za

Alcohol	13,5% Vol
Total acid	5,8 g/l
pH	3,59
Residual sugar	3,10 g/l