

Leopards Leap Culinaria Collection Méthode Cap Classique NV

A shimmering wine with a soft-green tinge. There is a zesty vibrancy capturing gentle citrus aromas that finish in mildly lingering caramel, toast and nougat. The palate reveals a red berry sparkle with peach and apple, elegantly supported by secondary yeast flavours. A sophisticated biscuit after-taste highlights the fine balance between fruit and acidity.

variety : Chardonnay | 59% Chardonnay, 29% Pinot Noir, 12% Pinot Meunier

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Western Cape

analysis : alc : 11.5 % vol rs : 9.8 g/l pH : 3.29 ta : 7.0 g/l

type : Cap_Classique **style :** Off Dry **taste :** Fruity

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : Origin: Leopard's Leap Méthode Cap Classique (MCC) is a Wine of Origin Western Cape - the largest percentage of the grapes used originates from the Franschhoek Valley.

Terroir: As in the case of the classic vineyards of Champagne, soil plays a paramount role in producing Méthode Cap Classique wines with finesse and elegance. The complex diversity of the Wemmershoek Mountains lends itself to the production of the classic Champagne varieties and the production of fine and sophisticated wines.

about the harvest: Grapes are hand-picked in the early morning. The Pinot Noir is harvested first, at 19.5° Balling, followed by the Chardonnay, at 21° Balling, and finally the Pinot Meunier, at 20° Balling.

in the cellar : Grapes are whole-bunch pressed and only free-run juice is used. Primary fermentation is at 16 degrees Celsius, followed by primary lees contact of 3 months. After blending and preparation for secondary fermentation, extended lees contact of 18 months is allowed. Prior to release, the wine is bottle-matured for 3 months.

Composition: The blend consists of Chardonnay (59%), Pinot Noir (29%) and Pinot Meunier (12%).



Leopards Leap Family Vineyards

Franschhoek

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