

Leopards Leap Culinaria Collection Pinot Noir / Chardonnay 2012

Leopard's Leap Culinaria Pinot Noir Chardonnay is softly structured, long on acidity and chock-full of fruity flavours such as strawberry, raspberry, redcurrant, pomegranate and plum. Combining the characteristics of both a white and a red wine, this blend is exceptionally flexible in food-and-wine matching.

variety : Pinot Noir | 60% Pinot Noir, 40% Chardonnay
winery : Leopards Leap Family Vineyards
winemaker : Eugene van Zyl
wine of origin : Western Cape
analysis : alc : 13.0 % vol rs : 2.2 g/l pH : 3.35 ta : 6.5 g/l
type : White style : Dry body : Full taste : Fruity wooded
pack : Bottle closure : Cork

in the vineyard : Origin: Culinaria Pinot Noir Chardonnay is a Wine of Origin Western Cape. Grapes used for the production of this Burgundy-style blend originate predominantly from Elgin.

Terroir: The Pinot Noir and Chardonnay are sourced from selected vineyards in Elgin. Sea breezes from False Bay play a significant role in cooling down this coastal gem, particularly in the afternoon. These grapes have a long ripening period to develop the delicate flavours that Pinot Noir is particularly renowned for. Colder winters are crucial for the budding of Chardonnay, which results in homogeneous growth and, eventually, ripening.

about the harvest: Both varieties were harvested at an average of 23,5 degrees Balling.

in the cellar : Both varieties were bunch-sorted and whole-bunch pressed. The juice was allowed to settle, then fermented separately in secondfill French oak barrels at 20 degrees Celsius. Barrels were topped up and the wine left on the lees for six months. After six months the wine was blended and returned to the barrels for a further three months' maturation prior to bottling and release.



Leopards Leap Family Vineyards

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