

Leopards Leap Culinaria Collection Pinot Noir / Chardonnay 2013

Leopard's Leap Culinaria Pinot Noir Chardonnay has a well-defined structure, long on acidity and chockfull of fruity flavours such as strawberry, raspberry, red currant, pomegranate and plum.

Combining the characteristics of both a white and a red wine, this blend is exceptionally flexible in foodand-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:12.5 % vol rs:1.7 g/l pH:3.31 ta:6.09 g/l
type:White style:Dry body:Full taste:Fruity wooded
pack:Bottle size:750ml 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 from Durbanville (Chardonnay) and Perdeberg (Pinot Noir).

The Pinot Noir component from Perdeberg enjoys south-easterly afternoon winds that cool down the whole valley, while the vines grow in well-drained soils - conditions that contribute largely to varietal flavours of this variety. The Chardonnay component from Durbanville originates from vines growing on south-easterly slopes situated close to the Atlantic ocean, where a cool growing climate ensures favourable slower ripening.

about the harvest: Both varieties were harvested at an average of 23.5° Balling, bunchsorted and whole-bunch pressed.

in the cellar: The juice was allowed to settle, then fermented separately in second-fill French oak barrels at 20° Celsius. Barrels were topped up and 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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