

Leopards Leap Chardonnay Pinot Noir 2015

A modern interpretation of Burgundy's best. Nose: Red fruit, raspberry and turkish delight balanced by yellow fruit such as apple and warm citrus. Palate: The emphasis of this wine is on mouthfeel. Well-balanced, with an excellent structure, framed by an elegant finish and textured aftertaste.

A versatile companion to chicken, duck, fish, Mediterranean cuisine and soft cheeses such as brie, camembert and mozzarella. Or wow by serving as companion to fig tart tatin as dessert.

variety : Chardonnay | 70% Chardonnay, 30% Pinot Noir

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 5.9 g/l pH : 3.47 ta : 5.64 g/l

type : Rose **style :** Off Dry

pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard : Chardonnay grapes came from Perdeberg and Pinot Noir grapes from Durbanville.

about the harvest: Chardonnay picked at 22 degrees Balling and Pinot Noir at 23.1 degrees Balling.

in the cellar : Vinified separately, the two varietals were bunch-sorted and whole-bunch pressed. Chardonnay fermented at 13.5 degrees Celsius and Pinot Noir at 14 degrees Celsius. Left on the lees for 6 weeks to ensure flavour intensity and structural elegance. The two varietals were blended, settled and bottled prior to release.



Leopards Leap Family Vineyards

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