

## Leopards Leap Culinaria Collection Pinot Noir / Chardonnay 2015

Leopard's Leap Culinaria Pinot Noir Chardonnay has a well-defined structure, long on acidity and chock-full of fruity flavours such as white pear, cranberry, and pomegranate culminating in a luscious crème brûlée finish. Combining the characteristics of both a white and a red wine, this blend is exceptionally flexible in food-and-wine matching.

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**variety :** Pinot Noir | 55% Pinot Noir, 45% Chardonnay

**winery :** Leopards Leap Family Vineyards

**winemaker :** Eugene van Zyl

**wine of origin :** Western Cape

**analysis :** alc : 13.5 % vol rs : 3.26 g/l pH : 3.23 ta : 5.49 g/l

**type :** White **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

### in the vineyard :

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.

**in the cellar :** Both varieties were harvested at an average of 23 degrees Balling, bunch-sorted and whole-bunch pressed. The juice was allowed to settle, then fermented separately. A component of the Chardonnay was fermented in 500-litre third-fill French oak barrels for three months.



## Leopards Leap Family Vineyards

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