

Leopards Leap Chardonnay Pinot Noir 2016

A modern interpretation of Burgundy's best. Nose: Prominent aromas of red fruit, raspberry and frangipane balanced by soft yellow fruit such as apple and warm citrus. The emphasis of this wine is on mouthfeel. Well balanced, with an excellent structure, framed by an elegant finish and textured after-taste.

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 | 75% Chardonnay, 25% Pinot Noir

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Western Cape

analysis : alc : 13.0 % vol rs : 5.9 g/l pH : 3.52 ta : 6.0 g/l

type : Rose **style :** Off Dry

pack : Bottle **size :** 0 **closure :** Screwcap

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

about the harvest: Chardonnay picked at 21.5 degrees Balling and Pinot Noir at 23 degrees Balling.

in the cellar : Vinified separately, the two varieties were bunch-sorted and whole-bunch pressed. The Chardonnay fermented at 14 degrees Celsius and the Pinot Noir at 14,5 degrees Celsius and were left on the lees for 6 weeks to ensure flavour intensity and structural elegance. The two varieties were blended, settled and bottled prior to release.



Leopards Leap Family Vineyards

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