

## Leopards Leap Culinaria Collection Pinot Noir / Chardonnay 2016

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 : 12.5 % vol    rs : 3.4 g/l    pH : 3.42    ta : 6.1 g/l

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

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

The Leopard's Leap Culinaria Collection is a celebration of the harmony in which food and wine complement one another. Matching the finest in food with the finest in wine is the very reason behind this exquisite collection - to create optimal enjoyment through mutual enhancement.

**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 Elgin (Pinot Noir). The Pinot Noir component from Elgin enjoys exposure to cool ocean breezes that contribute to slow ripening conditions resulting in a well developed varietal flavour intensity. 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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