

Leopards Leap Culinaria Collection Pinot Noir 2015

Leopard's Leap Culinaria Pinot Noir is a delicate wine with an interesting combination of red and darker fruit nuances, made in a more classic style. Subtle aromas of cranberry, hints of raspberry and cherry with delicate undertones of tobacco. Supple tannins and a unique mouthfeel make this elegantly weighted wine exceptionally versatile in food-and-wine pairing.

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variety : Pinot Noir | 100% Pinot Noir

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 2.6 g/l pH : 3.57 ta : 5.4 g/l

type : Red **style** : Dry

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 is a Wine of Origin Western Cape. The grapes used to make this wine come from Elgin.

Elgin vineyards lie approximately twenty-seven kilometres inland from the ocean, with south-easterly winds creating slow-ripening conditions for growing Pinot Noir.

about the harvest: Grapes were hand-picked at 24.5 degrees Balling.

in the cellar : Traditional, simple wine-making methods were used, allowing as little intervention as possible. Malolactic fermentation took place in second-fill 300-litre French oak barrels. Thereafter, prior to bottling, the wine was blended and matured in first-fill (10%) and second-fill (90%) French oak barrels for a period of 22 months.



Leopards Leap Family Vineyards

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