

Leopards Leap Chardonnay Pinot Noir 2017

A modern interpretation of Burgundy's best. Nose: The elegant burst of citrus from the Chardonnay is beautifully complemented by the red fruit and raspberry aromas of the Pinot Noir. Palate: The emphasis is on the mouthfeel. There is a perfect balance between the acidity, of the Chardonnay and the lingering fruitiness of the Pinot Noir.

The perfect aperitif and a versatile food companion to duck, Mediterranean cuisine, sushi and an array of soft cheeses.

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

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 5.9 g/l pH : 3.49 ta : 6.3 g/l

type : Rose **style :** Off Dry

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

in the vineyard : The Chardonnay grapes originate from Durbanville and the 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 both varieties 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

Franschhoek

021 876 8002

www.leopardsleap.co.za