

Leopards Leap Culinaria Collection Pinot Noir / Chardonnay 2018

Leopard's Leap Culinaria Pinot Noir Chardonnay has a well-defined structure and inviting colour and bursts with prominent flavours of pomegranate and white pear.

Combining the characteristics of both a white and a red wine, this blend is exceptionally flexible in food-and-wine matching.

variety : Pinot Noir | 60% Pinot Noir, 40% Chardonnay

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 2.4 g/l pH : 3.33 ta : 5.9 g/l

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

pack : Bottle **size :** 750ml **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 : The Pinot Noir component from Agter- Paardeberg enjoys south-easterly afternoon winds that cool down the whole valley, while the vines grow in well-drained soils – conditions that contribute largely to the 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.

about the harvest: Pinot Noir grapes were harvested at between 20 and 21 degrees Balling.

in the cellar : Pinot Noir grapes were harvested at between 20 and 21 degrees Balling. Chardonnay grapes were harvested at between 19 and 21 degrees Balling. Both varieties were hand-picked and whole-bunch pressed. The juice was allowed to settle, then fermented separately. The wine-makers crafted different blends to ensure the perfect balance of Pinot Noir and Chardonnay.



Leopards Leap Family Vineyards

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