

Leopards Leap Culinaria Collection Pinot Noir 2016

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.

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 : 2.57 g/l pH : 3.51 ta : 5.55 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity

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 : Culinaria Pinot Noir is a Wine of Origin Western Cape. The grapes originate from the Elgin area and Hemel-en-Aarde Valley. Elgin vineyards lie approximately twenty-seven kilometres inland from the sea, with prevailing south-easterly winds. Similar slopes close to the sea in the Hemel-en-Aarde Valley promote slow ripening.

about the harvest: Grapes were hand-picked at 23.5 degrees Balling.

in the cellar : Traditional wine-making methods were used, allowing minimal intervention. Malolactic fermentation took place in barrels, whereafter 30% of the wine was matured in first-fill 500-litre barrels, while the remaining 70% was matured in third-and fourth-fill 225-litre French oak barrels for a period of 18 - 20 months.



Leopards Leap Family Vineyards

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