

Leopards Leap Culinaria Collection Pinot Noir 2020

Leopard's Leap Culinaria Pinot Noir is a delicate wine with an interesting combination of old world Burgundy style Pinot meets new world fruit driven Pinot noir. Red and darker fruit nuances of subtle aromas of cranberry, hints of raspberry and cherry with delicate undertones of tobacco. The palate is layered and complex with a lengthy acidity that gives the wine structure and a long finish. Supple tannins and a unique mouthfeel make this elegantly weighted wine exceptionally versatile in food-and-wine pairings.

variety : Pinot Noir | 100% Pinot Noir

winery : Leopards Leap Family Vineyards

winemaker : Eugene van Zyl

wine of origin : Elim

analysis : alc : 13.8 % vol rs : 3.1 g/l pH : 3.51 ta : 5.5 g/l

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

pack : Bottle **size** : 750ml **closure** : Cork

2022 Michelangelo Awards - Double Gold

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 : Grapes from the cool climate of Elim are used in the Culinaria Pinot Noir 2020.

in the cellar : Grapes were hand-picked at an optimal ripeness of 23,5°B. Traditional winemaking methods were used, allowing minimal intervention. After crushing, the grapes were cold soaked at 10°C for 24 hours after which fermentation took place between 22 - 24°C for 8 days and then pressed off the skins. Malolactic fermentation took place in old 225L French oak barrels and matured in these third-and fourth-fill barrels for a period of 14 months.



Leopards Leap Family Vineyards

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