

## Leopards Leap Culinaria Collection Pinot Noir 2021

Leopard's Leap Culinaria Pinot Noir is a delicate wine with an interesting combination of Old World Burgundy style Pinot Noir and New World fruit driven Pinot Noir. On the nose, red and darker fruit nuances with 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. Subtle tannins that compliment the fresh acidity of this wine result in an elegantly weighted wine exceptionally versatile in food-and-wine pairings. Duck with cranberry sauce and mushroom risotto are among favourites.

**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 : 2.9 g/l pH : 3.48 ta : 5.6 g/l

**type :** Red **style :** Dry **body :** Medium **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 :** Elim, situated in the Cape South Coast, can be known for harsh growing conditions with strong winds and cooler, sometimes wet summers, but never ceases to surprise with and deliver exceptional quality grapes. With south facing slopes towards Cape L'Agulhas, the vineyards intercept the cool winds from the oceans nearby, ensuring that the grapes sit on the vines for longer. This longer ripening period allows for complex flavour development in the berries, without getting overly ripe and maintains a high natural acidity that make for such a lively fruit-forward Pinot Noir.

**about the harvest:** Grapes were hand-picked at an optimal ripeness of 23,5°B.

**in the cellar :** 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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