

Leopards Leap Culinaria Collection Pinot Noir 2022

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 : Western Cape

analysis : alc : 14.02 % vol rs : 2.5 g/l pH : 3.54 ta : 5.8 g/l

type : Red **style :** Dry **body :** Medium **taste :** 0 **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 : This Pinot Noir is a harmonious blend of grapes from three distinct vineyard sources. It features 40% from the cool, high slopes of the Breedekloof Valley, offering a fresh and balanced profile. The 30% contribution from Elim, with its south-facing slopes that intercept the cooling ocean winds from Cape L'Agulhas, adds a lively, fruit-forward character to the wine. The final 30% originates from the Ceres Plateau, from a unique block that sits at the highest elevation above sea level. This region is often covered in snow during winter, creating a distinct micro climate that brings vibrant acidity and an intriguing combination of bright red fruit and subtle spiciness.

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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