

Leopards Leap Culinaria Collection Pinot Noir Chardonnay 2024

Leopard's Leap Culinaria Pinot Noir Chardonnay has a well-defined structure, inviting colour and bursts with prominent fresh flavours of pomegranate, fresh red berries and a lingering grapefruit palate. Combining the characteristics of both a white and a red grape, this blend is exceptionally flexible in food-and-wine pairing.

variety : Pinot Noir | 75% Pinot Noir, 25% Chardonnay

winery : Leopards Leap Family Vineyards

winemaker : Renier van Deventer

wine of origin : Western Cape

analysis : alc : 12.63 % vol rs : 5.2 g/l pH : 3.25 ta : 6.1 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 : Grapes used for the production of this Burgundy-style blend originate from Wellington and the West Coast.

about the harvest: Pinot Noir grapes were harvested between 21 and 22.5 degrees Balling. Chardonnay grapes were harvested at between 20 and 22 degrees Balling.

in the cellar : Both varieties were hand-picked and whole-bunch pressed. The juice was allowed to settle, then fermented separately. The winemakers crafted different blends to ensure the perfect balance of Pinot Noir and Chardonnay.



Leopards Leap Family Vineyards

Franschhoek

021 876 8002

www.leopardsleap.co.za