

Leopards Leap Culinaria Collection Pinot Noir 2024

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 : Renier van Deventer

wine of origin : Western Cape

analysis : alc : 13.38 % vol rs : 2.1 g/l pH : 3.52 ta : 5.7 g/l

type : Red **style :** Dry **body :** Medium **taste :** 0 **wooded**

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

The Leopard's Leap Sommelier Selection 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 sourced from three distinct cool-climate vineyards. Forty percent comes from the elevated slopes of the Bredekloof Valley, contributing freshness, balance, and a deep purple hue, with an elegant, refined structure on the palate. Another 40% hails from Stellenbosch's ocean-facing slopes near False Bay, bringing vibrant cherry fruit, bright acidity, and a lingering, expressive finish. The final 20% is sourced from Elim, where south-facing vineyards benefit from cooling ocean breezes from Cape Agulhas, adding savoury depth, crisp minerality, and a subtle touch of umami.

about the harvest: The grapes were hand-picked at optimal ripeness(23.5°B) and vinified using traditional methods with minimal intervention.

in the cellar : After crushing, the must underwent a 24-hour cold soak at 10°C to enhance colour and aroma extraction. Fermentation followed at temperatures between 22–24°C over eight days, after which the wine was pressed off the skins. Malolactic fermentation took place in seasoned 225L French oak barrels, and the wine was matured for 14 months in third- and fourth-fill barrels to preserve the delicate fruit character and enhance complexity.



Leopards Leap Family Vineyards

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