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Leopard's Leap

FAMILY VINEYARDS

CLASSIC

CHARDONNAY PINOT NOIR 2018

VARIETIES

70% Chardonnay, 30% Pinot Noir

WINE STYLE

A modern interpretation of Burgundy's best.

VINIFICATION

The Chardonnay grapes originate from Robertson and the Pinot Noir grapes from Elgin. The Chardonnay was picked at 21,5 degrees Balling and the Pinot Noir at 23 degrees Balling. Vinified separately, the two varieties were bunch-sorted and whole-bunch pressed. The Chardonnay fermented at 14 degrees Celsius and the Pinot Noir at 14,5 degrees Celsius and both varieties were left on the lees for 6 weeks, to ensure flavour intensity and structural elegance. The two varieties were blended, settled and bottled prior to release.

NOSE

The elegant burst of citrus from the Chardonnay is beautifully complemented by the delicious raspberry aromas of the Pinot Noir.

PALATE

The emphasis is on the mouthfeel. A lively combination of acidity and fruitiness. The palate reveals fresh red-fruit flavours of cranberry and pomegranate accompanied by Pink Lady apples.

FOOD

The perfect aperitif and a versatile food companion to duck, Mediterranean cuisine, sushi and an array of soft cheeses.

Alcohol	12,5% Vol
Total acid	5,75 g/l
pH	3,45
Residual sugar	5,44 g/l