

Leopard's Leap



CULINARIA COLLECTION

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.

Culinaria: Pinot Noir Chardonnay

Origin: Culinaria Pinot Noir Chardonnay is a Wine of Origin Western Cape. Grapes used for the production of this Burgundy-style blend originate from Durbanville (Chardonnay) and Elgin (Pinot Noir).

Composition: The blend consists of Pinot Noir (80%) and Chardonnay (20%).

Vineyards: The Pinot Noir component from Elgin enjoys winds that cool down the whole valley, while the vines grow in well-drained soils – conditions that contribute largely to the varietal flavours of this variety. The Chardonnay component from Durbanville originates from vines growing on south-easterly slopes situated close to the Atlantic ocean, where a cool growing climate ensures favourable slower ripening.

Wine-making: Pinot Noir grapes were harvested at between 21 and 22.5 degrees Balling. Chardonnay grapes were harvested at between 20 and 22 degrees Balling. Both varieties were hand-picked and whole-bunch pressed. The juice was allowed to settle, then fermented separately. The wine-makers crafted different blends to ensure the perfect balance of Pinot Noir and Chardonnay.

Analysis:

Alcohol	12%	Residual sugar	2,2 g/l
pH	3,20	Total acid	6,1 g/l

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



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