

# Leopard's Leap

ADDING QUALITY TO LIFE

## CHARDONNAY PINOT NOIR 2019

### VARIETIES

60% Chardonnay, 40% 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 °C and the Pinot Noir at 14,5 °C 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 Turkish Delight 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, strawberry and pomegranate accompanied by Pink Lady apple.

### 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	6,5 g/l
pH	3,54
Residual sugar	5,3 g/l



PAIRS WELL  
WITH:



New  
beginnings



Sushi  
cravings



Sunshine



Everyday happy  
occasions



Soft cheeses



Summer fruit



Jokes between  
friends