

Leopard's Leap

ADDING QUALITY TO LIFE

CHARDONNAY PINOT NOIR 2020

VARIETIES

70% Chardonnay, 30% Pinot Noir

WINE STYLE

A modern interpretation of Burgundy's best.

VINIFICATION

The Chardonnay grapes originate from the Robertson area and the Pinot Noir grapes from the Elgin and Robertson areas.

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. 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 delicious pomegranate aromas of the Pinot Noir.

PALATE

The emphasis is on the mouthfeel. A lively combination of acidity and fruitiness. The palate reveals fresh citrusy pomelo and red-fruit flavours of cranberry and pomegranate.

FOOD

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



PAIRS WELL
WITH:



New
beginnings



Sushi
cravings



Sunshine



Everyday happy
occasions



Soft cheeses



Summer fruit



Jokes between
friends

www.leopardsleap.co.za

Alcohol	12,5% Vol
Total acid	5,7 g/l
pH	3,54
Residual sugar	5,4 g/l