

# Leopard's Leap



## CULINARIA COLLECTION

The Leopard's Leap Culinary 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 20 and 21 degrees Balling. Chardonnay grapes were harvested at between 19 and 21 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	12,5% Vol	Residual sugar	3,7 g/l
pH	3,30	Total acid	6,4 g/l

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



[www.leopardsleap.co.za](http://www.leopardsleap.co.za)