

Leopard's Leap



CULINARIA
COLLECTION

The Leopard's Leap Culinaría 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

Origin: Culinaría Pinot Noir is a Wine of Origin Western Cape. The grapes originate from the Elgin area and Hemel-en-Aarde Valley.

Composition: 100% Pinot Noir.

Vineyards: Elgin vineyards lie approximately twenty-seven kilometres inland from the sea, with prevailing south-easterly winds. Similar slopes close to the sea in the Hemel-en-Aarde Valley promote slow ripening.

Wine-making: Grapes were hand-picked at 23,5 degrees Balling. Traditional wine-making methods were used, allowing minimal intervention. Malolactic fermentation took place in barrels, whereafter 30% of the wine was matured in first-fill 500-litre barrels, while the remaining 70% was matured in third-and fourth-fill 225-litre French oak barrels for a period of 18 - 20 months.

Analysis:

Alcohol	13,5% Vol	Residual sugar	2,4 g/l
pH	3,49	Total acid	5,5 g/l

Character: Leopard's Leap Culinaría Pinot Noir is a delicate wine with an interesting combination of red and darker fruit nuances, made in a more classic style. Subtle aromas of cranberry, hints of raspberry and cherry with delicate undertones of tobacco. Supple tannins and a unique mouthfeel make this elegantly weighted wine exceptionally versatile in food-and-wine pairing.



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