

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: Méthode Cap Classique

Origin: Leopard's Leap Méthode Cap Classique (MCC) is a Wine of Origin Western Cape – the largest percentage of the grapes used originates from the Stellenbosch region.

Composition: The blend consists of Chardonnay (55%), Pinot Noir (30%) and Pinot Meunier (15%).

Vineyards: Only meticulously selected grapes are sourced from coastal and near-coastal vineyards, where the cooler climate contributes towards the distinctive character of this wine – zesty, with a delightful presence of citrus and lime. Viticultural practices best suited to cooler climates are applied.

Wine-making: Grapes are hand-picked in the early morning. The Pinot Noir is harvested first, at 19,5 degrees Balling, followed by the Chardonnay, at 21 degrees Balling, and finally the Pinot Meunier, at 20 degrees Balling. Grapes are whole-bunch pressed and only free-run juice is used. Primary fermentation is at 16 degrees Celsius, followed by primary lees contact of 3 months. After blending and preparation for secondary fermentation, extended lees contact of 24 months is allowed. Prior to release, the wine is bottle-matured for 12 months.

Analysis:

| | | | |
|---------|-----------|----------------|---------|
| Alcohol | 11,5% Vol | Residual sugar | 9,8 g/l |
| pH | 3,29 | Total acid | 7,0 g/l |

Character: A shimmering wine with a soft-green tinge. There is a zesty vibrancy capturing gentle citrus aromas that finish in mildly lingering caramel, toast and nougat. The palate reveals a red berry sparkle with peach and apple, elegantly supported by secondary yeast flavours. A sophisticated biscuit after-taste highlights the fine balance between fruit and acidity.

Culinary complement: Leopard's Leap MCC is stylish, wherever good taste prevails. A lively aperitif to a selection of bread and rich pâtés, an ideal breakfast partner together with Franschoek trout and fluffy eggs, paired with a citrus-style hollandaise sauce, and simply delightful in the company of a fine cheese variety.



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