

Leopard's Leap

ADDING QUALITY TO LIFE

CHARDONNAY PINOT NOIR 2023

VARIETIES

61% Chardonnay, 39% Pinot Noir

WINE STYLE

A modern interpretation of Burgundy's best.

VINIFICATION

The Chardonnay and Pinot Noir grapes originate from the Robertson area and a portion of the Pinot Noir is also from the cool West Coast town of Lutzville. Both varieties were picked between 21° and 23° Balling. Vinified separately, the two varieties were bunch-sorted and whole-bunch pressed for a softer extraction to ensure a fresher style of wine. The Chardonnay and Pinot Noir were fermented at 12°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

Bursts of fresh red fruits, grapefruit, with tropical-like aromas on the nose beautifully complemented by delicious pomegranate aromas nuances.

PALATE

A lively combination of acidity and fruitiness make for a fresh mouthfeel. The palate reveals fresh citrusy grapefruit 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.

Alcohol	12,2% Vol
Total acid	5,9 g/l
pH	3,54
Residual sugar	5,6 g/l



PAIRS WELL
WITH:



New
beginnings



Sushi
cravings



Sunshine



Everyday happy
occasions



Soft cheeses



Summer fruit



Jokes between
friends