

Leopard's Leap

ADDING QUALITY TO LIFE

CHARDONNAY PINOT NOIR 2021

VARIETIES

58% Chardonnay, 42% 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 12°C and the Pinot Noir 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 and citrus beautifully complemented by delicious pomegranate aromas on the palate.

PALATE

A lively combination of acidity and fruitiness make for a fresh mouthfeel. 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

Alcohol	12,5% Vol
Total acid	6,1 g/l
pH	3,37
Residual sugar	5,5 g/l