

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: Pinot Noir

Origin: Culinaria Pinot Noir is a Wine of Origin Western Cape. 85% of grapes are from Elim and 15% from Elgin. Cool Climate grapes.

Composition: 100% Pinot Noir.

Vineyards: Elim is situated in the Cape South Coast. With south facing slopes towards Cape L'Agulhas the vineyards intercepts the cool winds from the oceans nearby ensuring that the grapes sit on the vines for longer. This longer ripening period make for complex flavours to form in the berries over a longer time without getting overly ripe. The Elgin vines are planted on steep hills also close to the ocean and the cool climate also make for a good long ripening period.

Wine-making: Grapes were hand-picked at an optimal ripeness of 23,5 degrees Balling. Traditional wine-making methods were used, allowing minimal intervention. After crushing, the grapes were cold soaked for 24 hours whereafter fermentation took place between 22 – 24°C for 8 days and then pressed of the skins. Malolactic fermentation took place in old 225L French barrels, whereafter it matured in these third-and fourth-fill French oak barrels for a period of 14 months.

Analysis:

Alcohol	13,5% Vol	Residual sugar	3,3 g/l
pH	3,56	Total acid	5,5 g/l

Character: Leopard's Leap Culinaria Pinot Noir is a delicate wine with an interesting combination of old world Burgundy style Pinot meets new world fruit driven Pinot noir. Red and darker fruit nuances of subtle aromas of cranberry, hints of raspberry and cherry with delicate undertones of tobacco. The palet is layered and complex with a lengthy acidity that gives the wine structure and a long finish. Supple tannins and a unique mouthfeel make this elegantly weighted wine exceptionally versatile in food-and-wine pairing – Food like duck with cranberry sauce or mushroom risotto is among favourites.



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