

# Leopard's Leap

ADDING QUALITY TO LIFE

## CHARDONNAY PINOT NOIR 2022

### 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 citrus-like aromas on the nose beautifully are 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.



PAIRS WELL  
WITH:



New  
beginnings



Sushi  
cravings



Sunshine



Everyday happy  
occasions



Soft cheeses



Summer fruit



Jokes between  
friends

|                |           |
|----------------|-----------|
| Alcohol        | 12,5% Vol |
| Total acid     | 6,03 g/l  |
| pH             | 3,55      |
| Residual sugar | 5,69 g/l  |