

Landskroon Chenin Blanc Dry 1999

A refreshingly guava-toned dry white. Fresh summer fruit flavours. Everyday crisp drinking wine

variety : Chenin Blanc | Chenin Blanc (Steen)

winery : Landskroon Wines

winemaker : Paul de Villiers

wine of origin : Paarl, Coastal Region

analysis : alc : 12.50 % vol rs : 1.90 g/l pH : 3.11 ta : 6.90 g/l

ageing : 1 to 2 years

in the cellar : Whole bunch pressing at 23°C. Juice separated in tank press and settled over night at 15°C. The next morning the clean juice was pumped off and wine yeast was added. Fermentation temperature was kept at 15°C. After fermentation was completed the wine was pumped to clean tanks and given a bentonite fining to protein stabilize it. The wine was then filtered and made tartrate stable by cooling it down to -2°C. It was then bottled. After bottling the wine was kept at a constant temperature of 15°C.

