

Landskroon Sauvignon Blanc 1999

A particularly elegant dry white wine with a penetrating finish, good balance and tropical fruit flavours with a grassy character. Good with food.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Landskroon Wines

winemaker : Paul de Villiers

wine of origin : Paarl, Coastal Region

analysis : alc : 13.0 % vol rs : 1.4 g/l pH : 3.05 ta : 6.8 g/l

ageing : 1 to 2 years

in the cellar : Whole bunch pressing at 23Å°C. Juice was separated in tank press and settled over night at 15Å°C. The next morning the clean juice was pumped off and wine yeast was added. Fermentation temperature was kept at 15Å°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 - 2Å°C. It was then bottled. After bottling the wine was kept at a constant temperature of 15Å°C.

