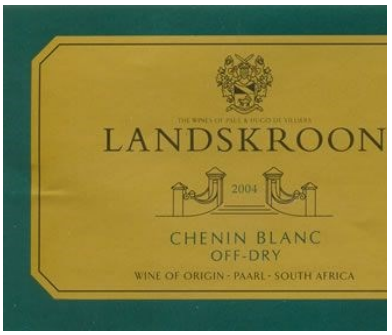
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Landskroon Chenin Blanc Off-Dry 2005



Medium bodied. Lemon, peach tones. Invariably charming, crisp and refreshing.

Suitable for everyday enjoyment and a good partner to smoked braised fish dishes, onion snacks.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Landskroon Wines
winemaker : Paul de Villiers
wine of origin : Paarl, Coastal Region
analysis : **alc :** 12.50 % vol **rs :** 7.50 g/l **pH :** 3.20 **ta :** 6.40 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity

ageing : 1 - 2 years.

in the vineyard : Origin: Paarl, Coastal Region
Climate: Winter Rainfall approximately 600mm per annum. The estate is situated along the south western slopes of Paarl Mountain at an altitude of between 140 and 250 meters and benefits from cooling summer breezes from the Atlantic Ocean.
Irrigation: Limited irrigation of between 50 and 100mm is applied during drier summers in order to allow for optimum development and ripening of grapes.
Soils: Vary from decomposed granited to well drained sandy loam with gravel underlays.
Coopers: Sylvain, Schahinger & Trust.

Age of vines: 4 - 14 years
Rootstock: R99
Vines per hectare: 3000
Soil: Sandy loam and decomposed granite
Trellising: Bush vines
Yield: 8 - 10 tons per hectare

about the harvest: The grapes were harvested at 22Â° Balling.

in the cellar : The juice obtained by subjecting the whole bunches to a gentle tank press. After allowing to settle overnight the clean juice was separated and wine yeast added. Initial temperatures were controlled at around 15ÂºC but towards the final stages of fermentation it was allowed to rise to approximately 18ÂºC thereby facilitation optimum conditions for completion of the process. After clarification and stabilizing the wine grape concentrate was added to increas the sugar level to 7.4 g/l