

## Landskroon Sauvignon Blanc 2005

Supple, easy drinking wine with hints of green figs / grassiness, followed by tropical flavours on the palate.

Enjoy on ot's own or with fish, chicken and cold meat dishes. Serve well chilled.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

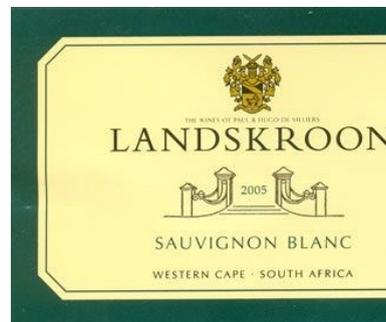
**winery :** Landskroon Wines

**winemaker :** Paul de Villiers

**wine of origin :** Paarl, Coastal Region

**analysis :** alc : 13.00 % vol    rs : 1.50 g/l    pH : 3.43    ta : 6.20 g/l

**type :** White    **style :** Dry    **body :** Medium    **taste :** Fruity



**ageing :** Made to be enjoyed when released but careful cellaring will promote added complexity up to a year or two.

**in the vineyard :** Origin: Robertson, Western Cape

**Climate:** The average rainfall in the Robertson Wine Valley is approximately 270mm per annum of which 70% is received in winter. Summers are generally warm and dry. Cooling late afternoon south easterlies and limestone soils are seen as significant features for the production of quality grapes in the valley.

**Irrigation:** Irrigation is applied as needed.

**Soils:** The valley is blessed with a range of soils which include deep, cool alluvial soils, well drained Karoo soils with lime and soils with shales on the mountain slopes.

**Coopers:** Sylvain, Schahinger & Trust.

**Age of vines:** Between 7 - 15 years old

**Clones:** 5 B

**Rootstock:** R110

**Vines per hectare:** 3300

**Trellising:** 5DVP

**Yield:** 12 tons per hectare

**about the harvest:** Grapes were harvested at the specific stage when the typical varietal flavours and the analytic qualities of the berries were at the optimum.

**in the cellar :** After crushing and destemming the juice remained in contact with the skins for a period of 10 - 12 hours in order to maximise flavour extraction and before being moved to a tank press from which the grape juice was squeezed. After allowing two days to settle the clean juice was separated and selected yeasts added.

Fermentation temperature was controlled between 12 - 14°C thereby facilitating the best conditions to keep the varietal flavours captured and to complete the process.

After clarification the wine was stabilised for protein and tartrates.