

## Landskroon Chardonnay 2005

The crisp fruit acid adds liveliness to this wine. Generous tropical flavours tapering to fresh figgy conclusion and a dry finish.

**variety** : Chardonnay |

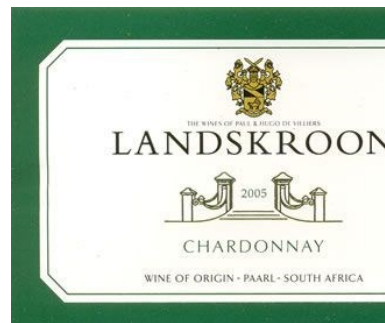
**winery** : Landskroon Wines

**winemaker** : Paul de Villiers

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

**analysis** : alc : 14.00 % vol    rs : 1.80 g/l    pH : 3.39    ta : 6.20 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: 7 years

Clones: CY227B, CY55G, CY3

Rootstock: R99

Vines per hectare: 3000

Soil: Sandy loam and decomposed granite

Trellising: Cordon system

Yield: 4 tons per hectare

**about the harvest**: Grapes were harvested during the cool of the day at 24.1Â° Balling.

**in the cellar** : The grapes were destalked and left on the skins for 7 hours. After pressing, the juice was allowed to settle overnight - the clean juice was separated and selected yeast added. Initial temperatures were controlled at around 15Â°C but towards the final stages of fermentation it was allowed to rise to approximately 18Â°C thereby facilitating optimum conditions for completion of the process. After clarification the wine was stabilised for protein and tartrates.