

## Landskroon Blanc de Noir 2005

Pale coral colour. Softly fruity with a crisp finish. Medium bodied, off dry.

To be enjoyed on its own or as a food partner to salads, fish and light meat dishes. Attractive on its own but also good company to snacks and light meals. Serve well chilled.

**variety :** Pinotage | 100% Pinotage

**winery :** Landskroon Wines

**winemaker :** Paul de Villiers

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

**analysis :** alc : 13.00 % vol    rs : 9.20 g/l    pH : 3.27    ta : 6.60 g/l

**type :** Rose    **style :** Off 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: 13 years

Clones: P148A, P148C, P148B

Rootstock: R99, 101/14

Vines per hectare: 3000

Soil: Sandy loam and decomposed granite

Trellising: 70% trellised

Yield: 8.70 tons per hectare

**about the harvest:** Grapes were harvested at 22° Balling and juice obtained by subjecting the whole bunches to a gentle tank press.

**in the cellar :** After allowing the juice to settle overnight the clean juice was separated and wine yeast added. The temperature during fermentation was maintained to 15°C. In order to obtain the desired sugar level for an off-dry wine, concentrated grape sugar was added. Protein stabilization was achieved with a bentonite fining whereafter the wine was subjected to tartrate stabilisation at -2°C.

