

Landskroon Chenin Blanc Barrel Fermented 1997

Fermented in new oak barrels to enhance complexity and flavour. The wine has a good structure with creamy vanilla flavours. It has an excellent potential for further maturation.

variety : Chenin Blanc | Chenin Blanc

winery : Landskroon Wines

winemaker : Paul de Villiers

wine of origin : Paarl, Coastal Region

analysis : alc : 12.0 % vol rs : 1.6 g/l pH : 3.13 ta : 6.0 g/l

ageing : 2 to 3 years

in the cellar : Whole bunch pressing at 24Â°B. Juice separated in tank press and settled over night at 15Â°C. The next morning the clean juice was pumped off and wine yeast was added. Fermentation temperature was kept at 15Â°C. The juice was fermented down to 20 Â° B after which it was pumped into new oak casks and let to ferment dry. After completion of fermentation the lees was stirred up once a week to improve the complexity of the wine. The wine was pumped into tanks, after two and a half months in wood, to be protein and tartrate stabilized prior to bottling.

