

## Landskroon Blanc de Noir 2000

Pale coral colour. Softly fruity with a crisp finish. Off dry.

**variety :** Pinot Noir | Pinot Noir

**winery :** Landskroon Wines

**winemaker :** Paul de Villiers

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

**analysis :** alc : 12.76 % vol   rs : 6.90 g/l   pH : 3.05   ta : 6.30 g/l

**ageing :** 2 to 3 years.

**in the cellar :** Whole bunch pressing at 23Â°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. After fermentation was completed the wine was pumped to clean tanks and given a bentonite fining to protein stabilize it. The wine was then filtered and made tartrate stable by cooling it down to -2Â°C. It was then bottled. After bottling the wine was kept at a constant temperature of 15Â°C.

