

## Landskroon Bouquet Blanc 1998

Semi-dry blend of Chenin Blanc and Morio Muscat. Ripe grape flavours, delightfully aromatic. Distinctive Muscat flavours. Serve well chilled.

**variety** : Chenin Blanc | Chenin Blanc, Morio Muscat

**winery** : Landskroon Wines

**winemaker** : Paul de Villiers

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

**analysis** : **alc** : 12.0 % vol   **rs** : 8.5 g/l   **pH** : 3.15   **ta** : 5.9 g/l

**ageing** : 1 to 2 years

**in the cellar** : A blend of 85% Chenin Blanc and 15% Morio Muscat. 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, blended 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.

