

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.

