

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

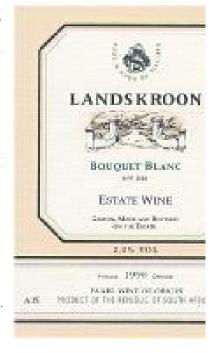
winery: Landskroon Wines
winemaker: Paul de Villiers

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 $23\hat{A}^\circ$ B. Juice separated in tank press and settled over night at $15\hat{A}^\circ$ C. The next morning the clean juice was pumped off, blended and wine yeast was added. Fermentation temperature was kept at $15\hat{A}^\circ$ 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 $-2\hat{A}^\circ$ C. It was then bottled. After bottling the wine was kept at a constant temperature of $15\hat{A}^\circ$ C.



Landskroon Wines

Paar

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