

## Landskroon Chenin Blanc Dry 2007

### TEMPORARILY OUT OF STOCK

A medium-bodied wine crisp dry refreshing with clear lemon, lime and peach tones.

A wine for everyday enjoyment and as an accompaniment to salads, fish and white meat dishes. Serve well chilled.

**variety :** Chenin Blanc | 100% Chenin Blanc  
**winery :** Landskroon Wines  
**winemaker :** Abraham van Heerden  
**wine of origin :** Paarl, Coastal Region  
**analysis :** alc : 14.0 % vol rs : 1.3 g/l pH : 3.69 ta : 5.7 g/l  
**type :** White **style :** Dry **body :** Medium **taste :** Fruity  
**pack :** Bottle **closure :** Cork

**ageing :** To be enjoyed while young and fresh: 1 - 2 years.

**in the vineyard :** **Origin:** Paarl, Coastal Region

**Climate:** Winter Rainfall approximately 600mm per annum. The estate is situated along the south western slopes of Paarl Mountain at an altitude of between 140 and 250 meters and benefits from cooling summer breezes from the Atlantic Ocean.

**Irrigation:** Limited irrigation of between 50 and 100mm is applied during drier summers in order to allow for optimum development and ripening of grapes.

**Soils:** Vary from decomposed granited to well drained sandy loam with gravel underlays.

**Coopers:** Sylvain, Schahinger, Trust & Nadalie.

Age of vines: 8 - 18 years

Rootstock: R99

Vines per hectare: 3,000

Soil: Sandy loam and decomposed granite

Trellising: Bush vines

Yield: 8 - 10 tons per hectare

**about the harvest:** Grapes were harvested at 24Â° Balling and juice obtained by subjecting the whole bunches to a gentle tank press.

**in the cellar :** After allowing to settle overnight the clean juice was separated and wine yeast added. Initial temperatures were controlled at around 15Â°C but towards the final stages of fermentation it was allowed to rise to approximately 18Â°C thereby facilitating optimum conditions for completion of the process. After clarification the wine was stabilised for protein and tartrates.

**Bottling date:** 21 March 2007

