

## Landskroon Chenin Blanc Off-Dry 2007

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

A wine suitable for everyday enjoyment and a good partner to smoked braised fish dishes and cold snacks. Serve well chilled.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Landskroon Wines

**winemaker :** Paul de Villiers

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

**analysis :** alc : 14.0 % vol    rs : 8.0 g/l    pH : 3.62    ta : 5.7 g/l

**type :** White    **style :** Off Dry    **body :** Medium

**pack :** Bottle    **closure :** Cork

**ageing :** To be enjoyed while young and fresh.

**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: 4 - 14 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:** The grapes were harvested at 22° Balling.

**in the cellar :** The juice obtained by subjecting the whole bunches to a gentle tank press. After allowing to settle overnight the clean juice was separated and wine yeast added. Initial temperatures were controlled at around 15°C but towards the final stages of fermentation it was allowed to rise to approximately 18°C thereby facilitating optimum conditions for completion of the process. After clarification and stabilizing the wine grape concentrate was added to increase the sugar level to 8 g/l.

Bottling date: 4 April 2007

