

Landskroon Blanc de Noir 2007

TEMPORARILY OUT OF STOCK

A fresh fruity off-dry white wine made from red grapes. Lovely floral whiffs.

Attractive on its own but also good company to snacks and light meals. Serve well chilled.

variety : Pinotage | 100% Pinotage

winery : Landskroon Wines

winemaker : Paul de Villiers

wine of origin : Paarl, Coastal Region

analysis : alc : 13.5 % vol rs : 9.20 g/l pH : 3.35 ta : 6.00 g/l

type : Rose **style :** Off Dry **taste :** Fruity

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 above sealevel 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: 13 years

Clones: P148A, P148C, P148B

Rootstock: R99, 101/14

Vines per hectare: 3000

Soil: Sandy loam and decomposed granite

Trellising: 70% trellised

Yield: 8.70 tons per hectare

about the harvest: Grapes were harvested at 22.5° Balling and juice obtained by subjecting the whole bunches to a gentle tank press.

