

Landskroon Chenin Blanc Semi-Sweet 2000

Delicately full and fruity. Elegantly suited for every occasion. Nectar Wine Club winner.

variety : Chenin Blanc | Chenin Blanc

winery : Landskroon Wines

winemaker : Paul de Villiers

wine of origin : Paarl, Coastal Region

analysis : alc : 12.00 % vol rs : 24.70 g/l pH : 3.11 ta : 6.80 g/l

ageing : 1 - 2 years

in the cellar : Whole bunch pressing at 23,Â°C. Juice separated in tank press and settled over night at 15Â°C. The next morning the clean juice was pumped off and wine yeast was added. Fermentation temperature was kept at 15Â°C. To obtain the desired sugar level (25 gr) the wine was given a filtration to filter out the yeast and thus stopping fermentation. After completion of fermentation 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.

