

Blaauwklippen White Landau 2008

This is a fruity, juicy, enjoyable wine made in a friendly sociable style. It is delightful and the perfect partner to fresh seafood dishes, roast chicken or simply on its own with good company.

This is a delightful appetizer, but will also do wonders to enhance grilled fish and chicken dishes.
Drinking temperature: 18° - 20° C

variety : Chenin Blanc | 60% Chenin Blanc, 20% Sauvignon Blanc, 20% Viognier

winery : Blaauwklippen Vineyards

winemaker : Rolf Zeitvogel

wine of origin : Western Cape

analysis : alc : 12.0 % vol rs : 2.8 g/l pH : 3.58 ta : 6.0 g/l

type : White **style :** Dry **taste :** Mineral

pack : Bottle **closure :** Screwcap

ageing : Enjoy immediately or within the next 2 - 4 years.

in the vineyard : **Irrigation:** Drop

Slope: South facing

Density: 2.7 x 1.2

in the cellar : **Fermentation:** Inoculated with VIN 13 anchor yeast, at 13° - 15° C

Skin Contact: Reductive handling of mash, 8 hours skin contact

Maturation: 5 months on fine lees, with regular stirring.



Blaauwklippen Vineyards

Stellenbosch

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www.blaauwklippen.com