

Landskroon Chenin Blanc Dry 2009

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 : Paul de Villiers

wine of origin : Paarl Coastal Region

analysis : alc : 13.00 % vol rs : 4.00 g/l pH : 3.18 ta : 6.10 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity

pack : Bottle **closure :** Screwcap

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 50mm and 100mm is applied during drier summers in order to allow for optimum development and ripening of grapes.

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

about the harvest: Grapes were harvested at 23 B and 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 round 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 the wine was stabilised for protein and tatrates.

