

Landskroon Chenin Blanc Dry 2000

A refreshing guava-toned dry white. Fresh summer fruit flavours. Everyday crisp drinking wine.

variety : Chenin Blanc | Chenin Blanc

winery : Landskroon Wines

winemaker : Paul de Villiers

wine of origin : Paarl, Coastal Region

analysis : alc : 12.50 % vol rs : 1.70 g/l pH : 3.31 ta : 5.80 g/l

ageing : 1 - 2 years

in the cellar : Rootstock: R99

Yield: 8 - 10 Tons/Ha

Soil: Sandy & Granite

Bush vines/trellised: Bush Vines

Irrigation: 3 x 50 mm per annum

Age of vines: 5 - 15 years

Vinification

Grapes were manually harvested at 23Â°B and juice obtained by subjecting the whole bunches to a gentle tank press. After allowing the juice to settle overnight the clean juice was separated and wine yeast added. The temperature during fermentation was maintained at 15Â°C. Towards the final stages of fermentation the temperature was allowed to rise to approximately 20Â°C thereby facilitating the best conditions to complete the process. Protein stabilization was achieved with a bentonite fining and thereafter the wine was made tartrate stable at -2Â°C.