

Landskroon Sauvignon Blanc 2010

A supple, easy drinking dry white wine with hints of green figs and grassiness with lovely tropical flavours on the palate.

Enjoy on its own or with fish, chicken and cold meat dishes. Serve well chilled.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Landskroon Wines

winemaker : Abraham van Heerden

wine of origin : Western Cape

analysis : alc : 13.00 % vol rs : 2.40 g/l pH : 3.43 ta : 6.60 g/l

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

pack : Bottle **closure :** Screwcap

ageing : Up to two years. Best while young and fresh.

in the vineyard : **Origin:** Western Cape

Climate: The average rainfall in the Robertson Wine Valley is approximately 270mm per annum of which 70% is received in winter. Summers are generally warm and dry. Cooling late afternoon south easterlies and limestone soils are seen as significant features for the production of quality grapes in the valley.

Irrigation: Irrigation is applied as needed.

Soils: The valley is blessed with a range of soils which include deep, cool alluvial soils, well drained Karoo soils with lime and soils with shale on the mountain slopes.

Age of Vines: Between 7 – 15 years old

Clones: 5 B

Rootstock: R110

Vines per hectare: 3 300

Trellising: 5DVP

about the harvest: Grapes were harvested at the specific stage when the typical varietal flavours and the analytic qualities of the berries were at the optimum. Yield: 12 tons per hectare

