

Landskroon Chenin Blanc Dry 2012

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 : Abraham van Heerden

wine of origin : Paarl Coastal Region

analysis : alc : 13.00 % vol rs : 3.5 g/l pH : 3.36 ta : 6.50 g/l

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

pack : Bottle **closure** : Screwcap

Best Value Wine Awards 2013 - 2½ Stars

Veritas Awards 2012 - Bronze

ageing : To be enjoyed while young and fresh

in the vineyard : Landskroon (established 1692) is situated in the heart of the Cape Winelands of South Africa. The vineyard comprises approximately 200 hectares and is owned by the families of brothers Paul and Hugo de Villiers, direct descendants of the French Huguenots who settled at the Cape during the late 17th Century.

Climate: Winter Rainfall approximately 600mm per annum. The estate is situated along the south western slopes of Paarl Mountain at an altitude of between 140m and 250m 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.

Vineyard Information

Age of Vines: 3 - 27 years

Rootstock: R99

Vines per hectare: 3000

Soil: Sandy loam and decomposed granite

Trellising: Bush & Trellised vines

about the harvest: Grapes were harvested at 23° B.

Yield: 8 - 10 tons per hectare

