

Blaauwklippen Landau White 2010

This is a delightful appetizer, but will also do wonders to enhance grilled fish and chicken dishes.

variety : Chenin Blanc | 50% Chenin Blanc, 20% Viognier and 30% Sauvignon Blanc

winery : Blaauwklippen Vineyards

winemaker : Rulf Zeitvogel with Albert Basson

wine of origin : Western Cape

analysis : alc : 12.73 % vol rs : 3.5 g/l pH : 3.47 ta : 6.1 g/l

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

pack : Bottle **closure :** Cork

ageing : Enjoy immediately or within the next 2-4 years at a temperature of 12°C.

in the vineyard : A blend of 20% Viognier, 50% Chenin Blanc and 30% Sauvignon Blanc. 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.

in the cellar : Inoculated with active wine yeast at 13–15 °C. Reductive handling of mash. Cool fermentation. Spontaneous fermentation. Matured 5 months on fine leese, with regular stirring.

Blaauwklippen Vineyards

Stellenbosch

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