

Landskroon Paul Hugo White 2012

A blend of Chenin Blanc, Sauvignon Blanc. Medium bodied, fresh and easy drinking. A wine for every day enjoyment.

Enjoy chilled on its own or complementing a variety of fish and white meat dishes.

variety : Chenin Blanc | 80% Chenin Blanc 20% Sauvignon Blanc

winery : Landskroon Wines

winemaker : Abraham van Heerden

wine of origin : Western Cape

analysis : alc : 12.50 % vol rs : 2.50 g/l pH : 3.34 ta : 6.15 g/l

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

pack : Bottle **closure** : Screwcap

2012 vintage: Best Value Wine Guide 2013 - 2½ Stars

ageing : Drink now or within two years of harvesting.

in the vineyard : 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 50 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.

Age of Vines: 5-20 Years

Clones: -

Rootstock: R99 / R110

Vines per hectare: 3000

Soil: Sandy loam and decomposed granite

Trellising: Trellished and bush.

Yield: 5 tons per hectare

about the harvest: Grapes were harvested during the cool of the day at 23.0° Balling

Yield: 5 t/ha

