

## Landskroon Paul Hugo White 2014

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 : 13.00 % vol   rs : 2.90 g/l   pH : 3.26   ta : 6.40 g/l

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

**pack** : Bottle   **size** : 0   **closure** : Screwcap

**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**: 6-18 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°B.

**in the cellar** : After pressing, the juice was allowed to settle overnight - the clean juice was separated and selected yeast added. Initial temperatures were controlled at around 14°C but towards the final stages of fermentation it was allowed to rise to approximately 16°C thereby facilitating optimum conditions for completion of the process. After clarification the wine was stabilised for protein and tartrates.

