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Landskroon Chenin Blanc Off Dry 2013

A medium-bodied off-dry refreshing wine with clear lemon, lime and peach tones.

A wine suitable for everyday enjoyment and a good partner to smoked braised fish dishes and cold snacks. Serve well chilled.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Landskroon Wines
winemaker : Abraham van Heerden
wine of origin : Paarl Coastal Region
analysis : **alc :** 12.50 % vol **rs :** 8.50 g/l **pH :** 3.25 **ta :** 6.50 g/l
type : White **style :** Off Dry **body :** Medium **taste :** Fruity
pack : Bottle **closure :** Screwcap

Best Value Wine Guide 2014 - 3 Stars



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.

Origin:Paarl, Coastal Region

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.

about the harvest: Grapes were harvested at 22°B
Yield: 8 - 10 tons per hectare

in the cellar : Juice of the grapes were obtained by subjecting the whole bunches to a gentle tank press. After allowing the juice to settle overnight the clean juice was separated and wine yeast added. Initial temperatures were controlled at around 14°C but towards the final stages of fermentation it was allowed to rise to approximately 17°C thereby facilitating optimum conditions for completion of the process. After clarification and stabilizing the wine grape concentrate was added to increase the sugar level to 8 g/l.