

Landskroon Chenin Blanc Dry 2003

Medium, full-bodied. Clear lemon, lime and peach tones. Dry palate. Crisp and refreshing for everyday enjoyment and as an accompaniment to salads, fish and white meat dishes.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Landskroon Wines

winemaker : Paul de Villiers

wine of origin : Paarl, Coastal Region

analysis: alc : 13.5 % vol rs : 1.6 g/l pH : 3.2 ta : 6.3 g/l va : 0.35 g/l so2 : 93 mg/l fso2 : 41 mg/l

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

ageing : Keep for 1 to 2 years.

in the vineyard : Winter rainfall approximately 600mm per annum. 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.

in the cellar : Grapes were harvested at 23Â°B and juice obtained by subjecting the whole bunches to a gentle tank press. After allowing to settle overnight the clean juice was separated and wine yeast added. Initially temperature was controlled at around 15Â°C but towards final stages of fermentation the temperature was allowed to rise to approximately 20Â°C thereby facilitating the best conditions to complete the process. After clarification the wine was stabilized for protein and tartrates.

