

Landskroon Blanc de Noir 2013

A fresh fruity off-dry white wine made from red grapes. Lovely floral whiffs.

Attractive on its own but also good company to snacks and light meals. Serve well chilled.

variety : Pinotage | 100% Pinotage

winery : Landskroon Wines

winemaker : Abraham van Heerden

wine of origin : Paarl, Coastal Regions

analysis : alc : 13.00 % vol rs : 8.10 g/l pH : 3.23 ta : 6.85 g/l

type : Red **style :** Off Dry **taste :** Fruity

pack : Bottle **closure :** Screwcap

ageing : To be enjoyed while young and fresh.

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 above sealevel 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.

Vineyard Information:

Age of Vines: 6 - 11 years

Clones: P148A, P148B

Rootstock: 101/14,R99

Vines per hectare: 3000

Soil: Sandy loam and decomposed granite

Trellising: 100% Trellised.

Yield: 8.80 tons per hectare

about the harvest: Grapes were harvested at 22.5° B.

in the cellar : Juice 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. The temperature during fermentation was maintained at 14°C. In order to obtain the desired sugar level for an off-dry wine, concentrated grape sugar was added. Protein stabilization was achieved with a bentonite fining whereafter the wine was subjected to tartrate stabilisation at -2°C.

