

Landskroon Chardonnay 2014

The crisp fruit acid adds liveliness to this wine. Packed with rich lemony fruity and tropical flavours. Dry finish.

Enjoy on its own or with chicken, various fish and shellfish dishes. Serve well chilled.

variety : Chardonnay | 100% Chardonnay

winery : Landskroon Wines

winemaker : Abraham van Heerden

wine of origin : Paarl

analysis : alc : 12.50 % vol rs : 2.20 g/l pH : 3.52 ta : 5.90 g/l

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

pack : Bottle **size :** 750ml **closure :** Screwcap

2014

2015 Platter Wine Guide - 3 Stars

2014 Best Value Wine Guide - 3 Stars

ageing : Up to two years. Best while young and fresh.

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.

Cellarmaster: Paul de Villiers (since 1980) who was nominated by Diners Club South Africa as the winner of their Wine Maker of the Year Award for the year 2000.

Winemaker: Abraham van Heerden (since 2007).

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.

Vineyard Information:

Age of Vines: 7 - 20 years

Clones: CY227B, CY55G, CY3

Rootstock: R99

Vines per hectare: 3000

Soil: Sandy loam and decomposed granite

Trellising: Cordon system

Yield: 5 tons per hectare

about the harvest: Grapes were harvested during the cool of the day at 23°B.

in the cellar : Grapes were destalked and left on the skins for 6 hours. After pressing, the juice was allowed to settle for two days - 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 17°C



thereby facilitating optimum conditions for completion of the process. After clarification the wine was stabilised for protein and tartrates.