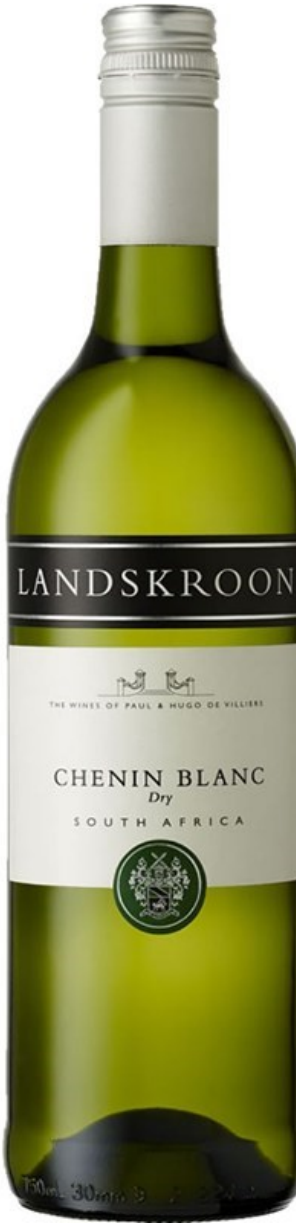
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Landskroon Chenin Blanc Dry 2014

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

A wine for everyday enjoyment and as an accompaniment to salads, fish and white meat dishes. Serve well chilled.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Landskroon Wines
winemaker : Abraham van Heerden
wine of origin : Paarl
analysis : **alc :** 13.00 % vol **rs :** 2.10 g/l **pH :** 3.47 **ta :** 6.00 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

2014
2015 Platter Wine Guide - 3 Stars
2014 Veritas Awards - Bronze
2014 Best Value Wine Guide - 2½ Stars

ageing : To be enjoyed 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 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.

Age of Vines: 5 - 8 years
Clones: SN9, SN24B, SN481
Rootstock: R110, P1103
Vines per hectare: 3000
Soil: Sandy loam and decomposed granite
Trellising: Bush & Trellised vines
Yield: 8 - 10 tons per hectare

about the harvest: Grapes were harvested at 23° B.

in the cellar :
The juice was obtained by subjecting the whole bunches to a gentle tank press. After allowing settling for two days 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 16°C thereby facilitating optimum conditions for completion of the process. After clarification the wine was stabilised for protein and tartrates.

Barrel maturation: Unwooded
Bottling Date: 24 April 2014