

## Landskroon Sauvignon Blanc 2014

A supple, easy drinking dry white wine with hints of green figs and grassiness with lovely tropical flavours on the palate.

Enjoy on its own or with fish, chicken and cold meat dishes. Serve well chilled.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Landskroon Wines

**winemaker :** Abraham van Heerden

**wine of origin :** Western Cape

**analysis :** alc : 12.50 % vol   rs : 2.60 g/l   pH : 3.60   ta : 6.07 g/l

**type :** White   **style :** Dry   **taste :** Mineral

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

**ageing :** Made to be enjoyed when released but careful cellaring will promote added complexity up to a year or two.

**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 :** Origin: Western Cape

**Climate:** The average rainfall in the Robertson Wine Valley is approximately 270mm per annum of which 70% is received in winter. Summers are generally warm and dry. Cooling late afternoon south easterlies and limestone soils are seen as significant features for the production of quality grapes in the valley.

**Irrigation:** Irrigation is applied as needed.

**Soils:** The valley is blessed with a range of soils which include deep, cool alluvial soils, well drained Karoo soils with lime and soils with shale on the mountain slopes.

**Age of Vines:** Between 8 - 16 years old

**Clones:** 5 B

**Rootstock:** R110

**Vines per hectare:** 3 300

**Trellising:** 5DVP

**about the harvest:** Grapes were harvested at the specific stage when the typical varietal flavours and the analytic qualities of the berries were at the optimum.

**Yield:** 12 tons per hectare

**in the cellar :**

After crushing and de-stemming the juice remained in contact with the skins for a period of 10 - 12 hours in order to maximise flavour extraction and before being moved to a tank press from which the grape juice was squeezed. After allowing two days to settle the clean juice was separated and selected yeasts added. Fermentation temperature was controlled between 12 - 14°C thereby facilitating the best conditions to keep the varietal flavours captured and to complete the process. After clarification the wine was stabilised for protein and tartrates.

**Barrel maturation:** Unwooded

**Bottling date:** 8 May 2014

