

Landskroon Blanc de Noir 2014

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

analysis : alc : 13.00 % vol rs : 7.40 g/l pH : 3.30 ta : 6.00 g/l

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

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

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 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.

Age of Vines: 7 years

Clones: P148A

Rootstock: P1103

Vines per hectare: 3000

Soil: Sandy loam and decomposed granite

Trellising: 100% Trellised

Yield: 10 tons per hectare

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

in the cellar :

Juice was 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.

Barrel maturation: Unwooded

Bottling date: 16 April 2014

