

Landskroon Paul de Villiers Chenin Blanc Barrel Fermented 2014

The wine displays a complexity of rich flavours and aromas enhanced through fermentation and aging in French oak barrels.

Serve well chilled on its own or with rich creamy dishes, fish and seafood.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Landskroon Wines

winemaker : Michiel du Toit

wine of origin : Paarl

analysis : alc : 13.00 % vol rs : 3.2 g/l pH : 3.39 ta : 5.2 g/l

type : White **wooded**

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

ageing : A limited release to enjoy now or over the next three to five years

LANDSKROON (est. 1692) is currently owned by the families of Paul and Hugo de Villiers. The cellar is situated on the south-western slopes of Paarl Mountain, where the De Villiers family has been winemakers for five generations.

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

in the cellar : Juice obtained by subjecting the berries to a gentle tank press. Fermentation took place in new French oak barrels. After fermentation the wine was racked and returned to the barrels for further maturation.

Maturation: 10 months in new French oak.

Bottling Date: 26 November 2014

