

Landskroon Chenin Blanc Dry 2015

A medium-bodied wine. Crisp, dry and refreshing with prominent lemon, lime and peach flavours.

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 : Michiel du Toit

wine of origin : Paarl

analysis : alc : 13.00 % vol rs : 1.8 g/l pH : 3.35 ta : 6.60 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

ageing : To be enjoyed while young and fresh.

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 :

Free run juice and light pressings were settled for 48 hours before racking to fermentation tanks. Slow cold fermentation at 12°C.

Barrel maturation: Unwooded

Bottling Date: 14 April 2015

