

Landskroon Blanc de Noir 2015

A fresh fruity off-dry white wine made from red grapes. Pale coral colour. 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 : Michiel du Toit

wine of origin : Paarl

analysis : alc : 13.00 % vol rs : 7.6 g/l pH : 3.46 ta : 5.7 g/l

type : Rose style : Off Dry taste : Fruity

pack : Bottle size : 750ml 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.

Cellarmaster: Paul de Villiers

Winemaker: Michiel du Toit

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° B.

in the cellar :

Only free run juice used and settled for 48 hours before racking to fermentation tanks. Slow and cold fermentation at 12°C.

Barrel maturation: Unwooded

Bottling date: 17 April 2015

