

Landskroon Paul Hugo White 2015

A blend of Viognier and Chenin blanc. Light, fresh and easy drinking with tropical flavours dominated by apricot. A wine for everyday enjoyment.

Enjoy chilled on its own or complementing a variety of fish and white meat dishes.

variety : Viognier | 80% Viognier, 20% Chenin Blanc

winery : Landskroon Wines

winemaker : Michiel du Toit

wine of origin : Western Cape

analysis : alc : 13.0 % vol rs : 1.6 g/l pH : 3.26 ta : 6.6 g/l

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

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

ageing : Drink now or within two years of harvesting.

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 during the cool of the day at 23.0°B.

in the cellar : Free run juice and light pressings allowed to settle for 48 hours before racking to fermentation tanks. Slow and cold fermentation at 12 °C.

Maturation: Unwooded

Bottling date: 23 April 2015

