

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

