

Landskroon Paul de Villiers Chenin Blanc Barrel Fermented 2015

The wine displays a complex of flavours and aromas with citrus and peach prominent tones, enhanced through fermentation and ageing in French oak barrels. AGEING POTENTIAL: A limited release to enjoy now or over the next three years. FOOD SUGGESTION: Serve well chilled on its own or rich creamy dishes, fish and seafood. IN THE CELLAR: 10 months in new and 1st fill French oak barrels

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variety : Chenin Blanc | 100% Chenin Blanc

winery : Landskroon Wines

winemaker : Michiel du Toit

wine of origin : Paarl

analysis : alc : 13.5 % vol rs : 2.5 g/l pH : 3.33 ta : 6.8 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **wooded** **organic**

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

ageing :

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about the harvest:

Grapes were harvested at 23°B.

in the cellar :

only free run juice and light pressings were settled and racked to fermentation tanks. Fermentation initiated in tank and finished in French oak barrels. Regular lees stirring enhanced mouth feel and complexity.

MATURATION: 10 months in new and 1st fill French oak barrels

BOTTLING DATE: 11 November 2015

