

Landskroon Paul de Villiers Chenin Blanc 2016

The wine displays a complex of flavours and aromas with citrus and peach being prominent, enhanced through fermentation and ageing in French oak barrels.

Serve well chilled on its own or with rich creamy dishes, fish and seafood.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Landskroon Wines

winemaker : Michiel du Toit

wine of origin : Paarl

analysis : alc : 12.00 % vol rs : 1.80 g/l pH : 3.40 ta : 5.90 g/l va : 0.41 g/l so2 : 79 mg/l fso2 : 22 mg/l

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

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

ageing : Limited release to enjoy now or over the next three years.

about the harvest: Grapes were harvested at 22°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 and stirring enhanced mouth feel and complexity.

Bottling Date: 14 December 2016 Maturation: 10 months in new and 1st fill French oak barrels.

