

Landskroon Paul Hugo White 2018

A blend of Chenin Blanc, Sauvignon Blanc. Medium bodied, fresh and easy drinking. A wine for everyday enjoyment.

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

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

winery : Landskroon Wines

winemaker : Michiel du Toit

wine of origin : Paarl

analysis : alc : 13.0 % vol rs : 1.4 g/l pH : 3.42 ta : 6.10 g/l va : 0.37 g/l so2 : 93 mg/l fso2 : 35 mg/l

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

pack : Bottle **size** : 0 **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 at 22°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: 17 July 2018

