

Landskroon Chardonnay 2018

The crisp fruit acid adds liveliness to this wine. Packed with rich lemony fruit and tropical flavours. Dry finish.

Enjoy on its own or with chicken, various fish and shellfish dishes. Serve well chilled.

variety : Chardonnay | 100% Chardonnay

winery : Landskroon Wines

winemaker : Michiel du Toit

wine of origin : Paarl

analysis : alc : 13.50 % vol rs : 1.40 g/l pH : 3.56 ta : 6.20 g/l va : 0.22 g/l so2 : 130 mg/l fso2 : 40 mg/l

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

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

ageing : 1 – 2 Years. Best while young and fresh.

about the harvest: Grapes were harvested during the cool of the day at 22°B.

in the cellar : Before destalking and pressing began. Juice allowed to settle in stainless steel tanks before racking to fermentation tanks. Yeast was added and allowed to ferment at 13°C until dry.

