



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.

CELLARMASTER: Paul de Villiers

WINEMAKER: Michiel du Toit

ORIGIN: Paarl

CULTIVAR: 100% Chenin Blanc


ANALYSIS:


Alcohol/Vol 12.50
pH 3.39
Acidity 6.40g/L
Residual Sugar 7.9g/L


VINIFICATION: Grapes were harvested at 22°B. After destemming and crushing the free run juice and light pressings were allowed to settle for 48 hours. Juice racked to fermentation tanks before the yeast was added. Slow and cold fermentation at 13°C.

MATURATION: Unwooded

BOTTLING DATE: 17 May 2017

	To be enjoyed while young and fresh.
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	A medium-bodied off-dry refreshing wine with clear lemon, lime and peach tones.
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	A wine suitable for everyday enjoyment and a good partner to smoked braised fish dishes and cold snacks. Serve well chilled.
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AWARDS: Platter`s Wine Guide 2018 – 3 Stars

CHENIN BLANC OFF-DRY 2017

