



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 13.00
PH 3.38
Acidity 6.30g/L
Residual Sugar 2.4g/L

VINIFICATION: Grapes were harvested at 22°B. Free run juice and light pressings were settled for 48 hours before racking to fermentation tanks. Slow cold fermentation at 12°C.

MATURATION: Unwooded

BOTTLING DATE: 29 May 2018

	To be enjoyed while young and fresh.
	A medium-bodied wine. Crisp, dry and refreshing with tropical flavours of lemon, lime and white peach.
	A wine for everyday enjoyment and as an accompaniment to salads, fish and white meat dishes. Serve well chilled.

AWARDS: Ultra Value Wine Challenge 2018 – Silver | Platter Wine Guide 2019 – 3 Stars (Good value)

CHENIN BLANC DRY 2018

