



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% Chardonnay

ANALYSIS:

Alcohol/Vol 13.71
PH 3.56
Acidity 6.20g/L
Residual Sugar 1.40g/L

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

MATURATION: Unwooded

BOTTLING DATE: 02 August 2018

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

CHARDONNAY 2018

