



LANDSKROON

THE WINES OF PAUL & HUGO DEVILLIERS

SOUTH AFRICA

Paul De Villiers Chenin Blanc 2018

On the South Western slopes of the iconic Paarl Mountain lies the beautiful Landskroon Wine Estate.

Five generations of passionate winemakers have contributed to making Landskroon one of Paarl's leading wine brands.

The current cellar master, Paul de Villiers, proudly continues this heritage as the 5th generation of the family at Landskroon.

CELLARMASTER: Paul de Villiers

WINEMAKER: Fanie Geysler

ASSISTANT WINEMAKER: Kaylin Baxter

ORIGIN: Paarl

CULTIVAR: 100% Chenin Blanc

ANALYSIS: ALC.13.00% R.S. 1.50g/1 T.A. 6.10g/1 PH. 3.22

VINIFICATION: Grapes were harvested at 22°B and only free run juice used and light pressings were settled and racked to fermentation tanks. Fermentation initiated in tank and finished in French oak barrels. Regular lees stirring enhanced mouthfeel and complexity.

MATURATION: 10 months in new and 2nd fill French oak barrels.

BOTTLING DATE: 13 December 2018



A limited release to be enjoyed now or over the next 3 years.



The wine displays a complex of flavours and aromas with citrus and peach being prominent, enhanced through fermentation and ageing in French oak barrels.



Serve well chilled on its own or with rich creamy dishes, fish and seafood.

AWARDS: Veritas 2019 – Bronze | Platter Wine Guide 2020 - 3½ Stars | Platter's Wine Guide 2021 - 3½ Stars

