

Landskroon Cabernet Franc/Merlot 1998

A soft, easy drinking blend of Merlot and Cabernet Franc with berry fruit aromas.

variety : Cabernet Franc | Blend

winery : Landskroon Wines

winemaker : Paul de Villiers

wine of origin : Paarl, Coastal Region

analysis : alc : 12.0 % vol rs : 3.5 g/l pH : 3.53 ta : 6.5 g/l

ageing : 4 years

in the cellar : A blend of 50% Cabernet Franc and 50% Merlot. Grapes were harvested at 24Â°B. After crushing and destemming, the juice, together with the grape skins were allowed to ferment in open tanks at a temperature between 25Â°C and 28Â°C and for a period of approximately four days. In order to optimise colour, flavour and extract uptake, the juice was only separated from the skins after it was allowed to ferment down to 5Â°B. Hereafter the juice was drawn off from the skins and transferred to closed fermentation tanks. Any juice remaining in the skins were recovered by using the gentle squeeze of a tank press. On completion of the fermentation process the wine was racked from the lees and finished with a light gelatine and egg white fining. Blending took place just before bottling.