

Landskroon Port 1998

A wine with power and refinement. Ripe plums, blackberries, in bouquet. Smooth but lively palate, attractive dry finish.

variety : Tinta Barocca | One third each of Tinta Barocca, Tinta Roriz, Souzao

winery : Landskroon Wines

winemaker : Paul de Villiers

wine of origin : Paarl, Coastal Region

analysis : alc : 18.00 % vol rs : 106.40 g/l pH : 3.29 ta : 5.80 g/l

type : Red

Veritas Silver 2002

Air France Classic Wine Trophy 2002

4* John Platter 2003

Fairbairn Capital Trophy Wine Show 2003: Silver

ageing : 10 to 20 years

in the cellar : Grapes were harvested between 25 °C 26 °C, destalked and juice and skins were pumped into open fermentation tanks. After fermentation has started, skins tend to rise to the top and were pushed down and mixed with the juice, approximately four times per day. After fermenting down 13 °C, juice and skins were separated and 80 vol % brandy spirit was added to the juice. Skins were pressed and all the pressed juice was added. The wine was now fortified to an alcohol of between 17.5 - 18.5 vol %. After two weeks the Port was racked and pumped to a clean tank. The Port was then transferred to 500 l casks to mature for a period of 18 months before bottling.

