

## Landskroon Tinta Barocca 2003

**Wine-of-the-Month Club Best Value Award - Unusual Red Cultivar out of 14 wines**

Medium bodied wine with a dark red colour. The ripe tannins are in balance with fruit and alcohol. A rich mouth feel, complemented by subdued oak flavours.

**variety :** Tinta Barocca | 100% Tinta Barocca

**winery :** Landskroon Wines

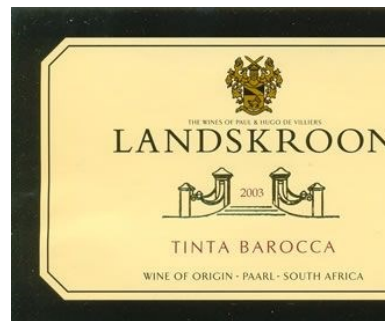
**winemaker :** Paul de Villiers

**wine of origin :** Paarl, Coastal Region

**analysis :** alc : 14.0 % vol   rs : 2.9 g/l   pH : 3.47   ta : 5.3 g/l

**type :** Red      **wooded**

**pack :** Bottle



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**ageing :** Very accessible wine at this stage, another 2 - 3 years of careful cellaring will promote added complexity.

**in the vineyard :** Origin: Paarl, Coastal Region

Climate: Winter Rainfall approximately 600mm per annum. The estate is situated along the south western slopes of Paarl Mountain at an altitude of between 140 and 250 meters and benefits from cooling summer breezes from the Atlantic Ocean.

Irrigation: Limited irrigation of between 50 and 100mm is applied during drier summers in order to allow for optimum development and ripening of grapes.

Soils: Vary from decomposed granited to well drained sandy loam with gravel underlays.

Coopers: Sylvain, Schahinger & Trust.

Age of Vines: 13 years

Clones: TB23C

Root stock: 99

Vines per hectare: 3000

Soil: Sandy loam and decomposed granite

Trellising: Bush & Trellised vines

Yield: 5 - 7 tons per hectare

**about the harvest:** Grapes were harvested at 24° Balling, destemmed and transferred to fermentation tanks.

**in the cellar :** After the addition of selected yeast the juice, together with the skins, were allowed to ferment at controlled temperatures of 25°C and 28°C. During fermentation at 5° Balling, juice was drained from the skins and fermentation allowed to continue in closed tanks. Any juice remaining in the skins were recovered with the use of a gentle tank press. After allowing for malolactic fermentation the wine was racked from the lees and transferred to closed tanks for maturation.

Barrel maturation: 15 months - 15%

Type of Wood: Mixed French, first & second fill

Bottling date: 12 August 2004