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Landskroon Cabernet Franc/Merlot 2004

A medium bodied wine with a mix of plums, berries and meaty flavours. Dry finish with well-integrated tannin structure.

Recommended as a good partner to roasts and venison.



variety : Cabernet Franc | 45% Cabernet Franc, 40% Merlot, 15% Cabernet Sauvignon
winery : Landskroon Wines
winemaker : Paul de Villiers
wine of origin : Paarl, Coastal Region
analysis : **alc :** 13.50 % vol **rs :** 2.3 g/l **pH :** 3.67 **ta :** 5.3 g/l
type : Red **style :** Dry **wooded**
pack : Bottle

ageing : 4 years.

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: 5 â€“12 years
Clones: Cabernet Franc â€“ CF1D, Merlot - MO 192/193
Root stock: R99
Vines per hectare: 3000
Soil: Sandy loam and decomposed granite
Trellising: Bush vines and cordon trellised
Yield: 6 â€“ 8 tons per hectare

about the harvest: Grapes were harvested at 24Â° Balling, destemmed and transferred to open 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 25Â°C â€“ 28Â°C. During fermentation, skins that tend to rise to the top were regularly pushed down to cool the cap and to optimise flavour and colour extraction. At 5Â° 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 matured in French oak. The three wines were blended after maturation and subjected to cold stabilization before bottling.
Barrel maturation: Cabernet Franc - 6 months on staves (50%) & 10 months in 2nd & 3rd fill barrels; Cabernet Sauvignon - 6 months on staves & 9 months in 2nd & 3rd fill barrels; Merlot - 6 months on staves & 9 months in 2nd & 3rd fill barrels
Type of Wood: French oak