

Landskroon Cabernet Sauvignon 2003

Veritas 2005 - Bronze

Vibrant dark, ruby colour. Sophisticated oaky tones, layered with fruit, from red cherries through to ripe plummy flavours, hints of mint and balsam accompanies the nose. Broad soft tannins, which indicate that bottle ageing will be an added advantage.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Landskroon Wines

winemaker : Paul de Villiers

wine of origin : Paarl, Coastal Region

analysis : alc : 14.0 % vol rs : 2.7 g/l pH : 3.57 ta : 5.5 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle

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ageing : Very accessible wine at this stage, another 4 – 8 years of careful cellaring will promote added complexity.

in the vineyard : Age of Vines: 5 – 24 years

Clones: Davis 1C/10, CS 205 46A, 27A

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 24,5° 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 25°C and 28°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 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 225 L oak barrels for maturation.

Barrel maturation: 13 months

Type of Wood: Mixed French, first & second fill

Bottling date: 13 January 2005

