

## Landskroon Morio Muscat Jerepigo 2004

John Platter 2005 - 3½ Stars

Mid gold straw coloured. Swirling jasmine, honeysuckle, muscat perfumes, delicious grapey flavours.

Serve well chilled (or with crushed ice) as an aperitif. Most enjoyable with sorbet and vanilla ice-cream.

**variety :** Morio Muscat | 100% Morio Muscat

**winery :** Landskroon Wines

**winemaker :** Paul de Villiers

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

**analysis :** alc : 18.5 % vol    rs : 195.50 g/l    pH : 2.96    ta : 4.80 g/l

**type :** Fortified

**pack :** Bottle

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**ageing :** Maturation Potential: 5 – 10 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: 15 years

Rootstock: R99

Vines per hectare: 3000

Soil: Sandy loam

Trellising: Bush vines

Yield: 6 – 8 tons per hectare

**about the harvest:** Grapes were harvested at 25° Balling, destalked and transferred to a tank press where it was exposed to skin contact for a period of 12 hours.

**in the cellar :** Juice and skins were then separated and the juice transferred to closed fermentation tanks with selected yeasts added. Temperatures during fermenting were controlled at about 17°C and at 3° Balling any further fermentation was arrested with the addition of wine spirit (96 vol%). The wine was protein and tartrate stabilised before bottling.

