

Landskroon Port 2001

2006 Juliet Cullinan Wine Connoisseur's Awards - Silver
Swiss International Air Lines Wine Awards 2006 â€” Bronze
Veritas 2005 - Silver

Wine500 Club - Port Category winner for Summer 05/06 Selection
Sant  Classic Wine Trophy 2005 - Silver Medal

A wine with power and refinement. Ripe plums, blackberries, in bouquet. Smooth but lively palate, attractive dry finish. A dark coloured fortified wine with beautiful aromas of spicy black prunes and tobacco. Rich and smooth with flavours of concentrated berries.

Serve on it's own or with matured cheese and fresh nuts after dinner.

variety : Tinta Barocca | 31% Tinta Barocca, 23% Tinta Roriz, 23% Souzao, 23% Touriga Nacional

winery : Landskroon Wines

winemaker : Paul de Villiers

wine of origin : Paarl, Coastal Region

analysis : alc : 18.50 % vol rs : 92.00 g/l pH : 3.30 ta : 6.10 g/l

type : Fortified **style :** Sweet **wooded**

pack : Bottle

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ageing : 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: 11â€” 16years

Rootstock: R99

Vines per hectare: 3000

Soil: Sandy loam, gravel underlays

Trellising: Bush vines

Yield: 5 â€” 6 tons per hectare

about the harvest: Grapes were harvested at 25,8  Balling, destalked and transferred to open fermentation tanks.

in the cellar : During fermentation, skins that tend to rise to the top were regularly pushed down in order to promote good skin contact. At 11.2  Balling the juice was separated from the skins and juice remaining in the skins recovered through the use of a gentle tank press. The wine was now fortified to approximately 18.8 Vol. % with the addition of matured brandy spirit. After settling for two weeks the wine was



racked once and thereafter transferred to 225 L casks for finishing.

Barrel maturation: 44 months

Type of Wood: Old Barrels