

## Landskroon Paul de Villiers Cabernet Sauvignon 2002

Veritas 2006 - Bronze

Swiss International Air Lines Wine Awards 2006 "Seal of Approval"

Veritas 2005 - Bronze

This Cabernet Sauvignon has been made from grapes picked at optimum ripeness and vinified using a combination of modern and traditional techniques. This wine is full-bodied with delicious rich flavours of black berry and piquant pepper supported by tones of spicy oak gained from aging in new oak barriques.

An ideal accompaniment to most meats and cheeses.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Landskroon Wines

**winemaker :** Paul de Villiers

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

**analysis :** alc : 13.50 % vol    rs : 2.80 g/l    pH : 3.66    ta : 5.90 g/l

**type :** Red    wooded

**pack :** Bottle

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**ageing :** Ageing potential: 4 " 8 years of carefull 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: 9 years

Clones: 46A

Root stock: 101/14, 99

Vines per hectare: 3000

Soil: Decomposed granite

Trellising: Bush vines

Yield: 5 tons per hectare

**about the harvest:** Grapes for this particular wine were handpicked at 24° Balling from selected clones of Cabernet Sauvignon vineyards.

**in the cellar :** After destalking and the addition of selected yeasts, the juice, together with the skins were allowed to ferment in closed combi stainless-steel tanks at controlled temperatures between 25° and 28°C. During the process the juice was regularly run over the skins to optimise flavour and colour extraction. At 5° Balling, juice was drained from the skins and any juice remaining in the skins recovered with the use of a gentle tank press. After allowing for malolactic fermentation the wine was racked from the lees and transferred to 225l new French oak barrels for maturation.



**Barrel maturation:** 13 months

**Type of Wood:** 67% New French, 33% 2nd fill