

Landskroon Cinsaut 1999

Bright red colour. Some earthy, raspberry, plummy flavours. Easy drinking. Serve at room temperature with light meals and braai's.

variety : Cinsaut | Cinsaut

winery : Landskroon Wines

winemaker : Paul de Villiers

wine of origin : Paarl, Coastal Region

analysis : alc : 13.50 % vol rs : 2.90 g/l pH : 3.30 ta : 5.20 g/l

ageing : 1 - 2 years

in the cellar : Harvested at 23°B. Destalked and pumped into open tanks where a certain amount of the juice was drawn off to give more concentration to the remaining juice. The juice together with the grape skins were allowed to ferment in open tanks at a temperature between 25°C and 28°C and for a period of approximately four days. In order to optimise colour, flavour and extract uptake, the juice was only separated from the skins after it was allowed to ferment down to 5°B. Hereafter the juice was drawn off from the skins and transferred to closed fermentation tanks. Any juice remaining in the skins were recovered by using the gentle squeeze of a tank press. On completion of the fermentation process the wine was racked from the lees and given a light gelatine fining.

