

Landskroon Cabernet Franc 1998

It is softer than Cabernet Sauvignon. Tobacco, berry fruit aromas, succulent palate, youthful dry tannins in finish.

variety : Cabernet Franc | Cabernet Franc

winery : Landskroon Wines

winemaker : Paul de Villiers

wine of origin : Paarl, Coastal Region

analysis : alc : 12.00 % vol rs : 3.2 g/l pH : 3.50 ta : 6.7 g/l

ageing : 6 years

in the cellar : Grapes were harvested at 24°B. After crushing and destemming, 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 after giving it a light gelatine fining, transferred to 225 L oak casks for maturation.

