

Landskroon Cabernet Sauvignon 2004

Veritas 2006 - Bronze

Vibrant dark, ruby colour. Sophisticated oaky tones, layered with fruit, from red cherries through to ripe plummy flavours, hints of mint and balsam accompanies the nose. Broad soft tannins, which indicate that bottle ageing will be an added advantage.

An ideal accompaniment to matured red meats, venison and cheeses. Serve at 16 - 19°C.

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 : 2.70 g/l pH : 3.53 ta : 5.80 g/l

type : Red wooded

pack : Bottle

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ageing : Very accessible wine at this stage, another 4 - 8 years of careful 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: 5 - 24 years

Clones: Davis 1C/10, CS 205 46A, 27A

Root stock: R99

Vines per hectare: 3000

Soil: Sandy loam and decomposed granite

Trellising: Bush trellised vines

Yield: 6 - 8 tons per hectare

about the harvest: Grapes were harvested at 24.5° Balling, destemmed and transferred to open fermentation tanks.

in the cellar : After the addition of selected yeast the juice, together with the skins, were allowed to ferment at controlled temperatures of 25°C and 28°C. During fermentation, skins that tend to rise to the top were regularly pushed down to cool the cap and to optimise flavour and colour extraction. At 5°B, juice was drained from the skins and fermentation allowed to continue in closed tanks. Any juice remaining in the skins were recovered with the use of a gentle tank press. After allowing for malolactic fermentation the wine was racked from the lees and transferred to 225 L oak barrels for maturation.

Barrel maturation: 12 months



Type of Wood: 15% in new French oak & 85% in 2nd, 3rd, 4th fill barrels