

## Landskroon Paul de Villiers Shiraz 2003

Michelangelo Awards 2006 - Silver Medal  
Old Mutual Trophy Wine Show 2006 - Bronze  
Swiss International Air Lines Wine Awards 2006 "Seal of Approval"  
John Platter 2006 - 4 Stars

Characteristic smoky flavour and rich fruitiness with bright ruby colour. Spicy cherry aromas with lively raspberry flavours, complemented by good but subdued oakiness. Lengthy finish.

An ideal accompaniment to most meats and cheeses, this wine can be enjoyed now but will benefit from further careful maturation.

variety : Shiraz | 100% Shiraz

winery : Landskroon Wines

winemaker : Paul de Villiers

wine of origin : Paarl, Coastal Region

analysis : alc : 14.0 % vol rs : 3.00 g/l pH : 3.56 ta : 5.50 g/l

type : Red wooded

pack : Bottle

Michelangelo Awards 2006 - Silver Medal  
Old Mutual Trophy Wine Show 2006 - Bronze (75/100)  
Swiss International Air Lines Wine Awards 2006 "Seal of Approval"  
John Platter 2006 - 4 Stars

ageing : 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: 8 - 12 years

Vines per hectare: 3000

Soil: Sandy loam and decomposed granite

Trellising: Bush vines

Yield: 5 tons per hectare

**about the harvest:** Specially selected grapes were harvested at 25° 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 - 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° Balling, 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.

**Barrel maturation:** 18 months



**Type of Wood:** 15% New Hungarian Oak, 70% New American & 15% 4th fill French Oak