

Landskroon Cinsaut 2005

A medium bodied red wine with sweet red cherry flavour backed by attractive light oak. Soft tannins with a lingering finish.

Try with ham, pork - even with sardines, salmon. Serve chilled in summer, otherwise 16 - 19°C.

variety : Cinsaut | 100% Cinsaut

winery : Landskroon Wines

winemaker : Paul de Villiers

wine of origin : Paarl, Coastal Region

analysis : alc : 13.00 % vol rs : 2.30 g/l pH : 3.51 ta : 5.30 g/l

type : Red **body :** Medium **wooded**

pack : Bottle

ageing : 1 year.

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: 15 - 25 years

Rootstock: R99 / R110

Vines per hectare: 3000

Soil: Sandy, Sandy loam

Trellising: Bush vines

Yield: 6 - 8 tons per hectare

about the harvest: Grapes were harvested at 23.5° Balling.

in the cellar : The grapes were destalked and transferred into closed fermenters where a portion of the juice was withdrawn to achieve better concentration. The remaining juice together with the grapes skins were allowed to ferment at controlled temperatures between 25°C and 28°C. In order to optimise colour, flavour and extract uptake, the juice remained with the skins for a period of approximately four days and was only withdrawn when the sugar level dropped to 5° Balling. Juice remaining in the skins were recovered with the use of a gentle tank press. Further fermentation took place in closed tanks and in the presence of oak staves whereafter malolactic fermentation was induced. On completion the wine was racked from the lees and retained in tanks for further maturation. The wine was cold stabilised before bottling.

