

## Landskroon Cinsaut Shiraz 2005

Medium bodied wine with attractive strawberry and raspberry nose. Hint of spices. Well balanced with soft tannins.

**variety :** Cinsaut | 45% Cinsaut, 40% Shiraz, 13% Cabernet Sauvignon, 2% Touriga Nacional

**winery :**

**winemaker :** Paul de Villiers

**wine of origin :**

**analysis :** alc : 13.5 % vol rs : 3.70 g/l pH : 3.52 ta : 5.80 g/l

**type :** Red **style :** Dry **body :** Medium

**pack :** Bottle **size :** 0 **closure :** 0

**ageing :** 4 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: 15 - 25 years

Vines per hectare: 3000

Soil: Sandy loam and decomposed granite

Trellising: Bush vines

Yield: Cinsaut - 8 tons per hectare

Shiraz - 6 tons per hectare

Cabernet Sauvignon - 7 tons per hectare

Touriga Nacional - 9 tons per hectare

**about the harvest:** The three wines that were used to make up this blend were separately harvested at 24.5° Balling.

**in the cellar :** The grapes were destalked and juice and skins were allowed to ferment down to 5° Balling. Hereafter the juice was drawn off from the skins and transferred to closed fermentation tanks. Any juice remaining in the skins were recovered with the use of a gentle tank press. On completion of the fermentation on staves process the wine was racked from the lees. Blending took place approximately 4 months after fermentation was completed. The wine was then protein and tartrate stabilized before bottling.