

Landskroon Paul de Villiers Reserve 2003

Well integrated oak and fruit flavours. A full bodied wine with soft tannins.

An ideal accompaniment to most meats and cheeses.

variety : Shiraz | 40% Shiraz, 30% Pinotage, 25% Merlot, 5% Touriga Nacional

winery : Landskroon Wines

winemaker : Paul de Villiers

wine of origin : Paarl, Coastal Region

analysis : **alc** : 14.0 % vol **rs** : 2.40 g/l **pH** : 3.44 **ta** : 5.50 g/l

type : Red **body** : Full **wooded**

pack : Bottle

ageing : 5 - 8 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.

Age of Vines: 5 - 20 years

Vines per hectare: 3000

Soil: Sandy loam and decomposed granite

Trellising: Bush vines

Yield: 3 - 6 tons per hectare

about the harvest: The different cultivars were harvested at optimum ripeness.

in the cellar : The different cultivars were fermented separately between 25°C & 28°C. During fermentation, skins that tend to rise to the top were regularly pushed down to optimize flavour and colour extraction. Any juice left in the skins was recovered with the use of a gentle tank press. Malolactic fermentation was completed on staves and the wines were then racked from the lees. After a period of barrel maturation it was blended and stabilized before bottling

Barrel maturation: Shiraz: 18 months, 1st fill in American & Hungarian oak;
Pinotage: 9 months, 1st fill in French oak; Merlot: 14 months, 1st fill in French oak.