

## Landskroon Cinsaut Shiraz 2006

A medium bodies, soft, fruity wine with lingering finish.

Serve with light barbeque meals or smoked chicken. Serve chilled in summer, otherwise 16 – 19°C.

**variety :** Cinsaut | 43% Cinsaut, 42% Shiraz, 12% Cabernet Sauvignon, 3% Touriga Nacional

**winery :** Landskroon Wines

**winemaker :** Paul de Villiers

**wine of origin :** Paarl, Coastal Region

**analysis :** alc : 14.00 % vol    rs : 4.10 g/l    pH : 3.47    ta : 5.80 g/l

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

**pack :** Bottle    **closure :** Cork

John Platter 2008 - \*\*\*

**ageing :** Enjoy now or within the next three 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 granites to well drained sandy loam with gravel underlays.

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 four wines that were used to make up this blend were separately harvested at 24.50 – 25°C.

