

## Landskroon Paul de Villiers Shiraz 2004

2007 WINE Magazine Best Value Guide

Veritas 2006 - Silver

Michelangelo Awards 2006 - Gold Medal

This wine is full bodied with delicious rich flavours of black berry and piquant pepper supported by tones of spicy oak gained from aging in new oak barriques.

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

**analysis :** alc : 13.5 % vol    rs : 3.5 g/l    pH : 3.27    ta : 6.2 g/l

**type :** Red      wooded

**pack :** Bottle

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**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 & Nadalie.

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. This Shiraz has been made from grapes picked at optimum ripeness and vinified using a combination of modern and traditional techniques.

**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