

Landskroon Port 2002

2007 WINE Magazine Best Value Guide

A dark coloured fortified wines with beautiful aromas of spicy black prunes and tobacco. Rich and smooth with flavours of concentrated berries.

Serve on it's own or with matured cheese and fresh nuts after dinner.

variety : Touriga Nacional | 50% Touriga Nazionale, 22% Tinta Roriz, 22% Souzao, 6% Tinta Barocca

winery : Landskroon Wines

winemaker : Fanie Geysler

wine of origin : Paarl, Coastal Region

analysis : alc : 19.0 % vol rs : 90.4 g/l pH : 3.32 ta : 5.7 g/l

type : Fortified **style :** Sweet **wooded**

pack : Bottle

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ageing : 5 - 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: 11 - 16 years

Rootstock: R99

Vines per hectare: 3,000

Soil: Sandy loam, gravel underlays

Trellising: Trellised & Bush vines

Yield: 5 - 6 tons per hectare

about the harvest: Grapes were harvested at 25,8° Balling, destalked and transferred to open fermentation tanks.

in the cellar : During fermentation, skins that tend to rise to the top were regularly pushed down in order to promote good skin contact. At 11.2° Balling the juice was separated from the skins and juice remaining in the skins recovered through the use of a gentle tank press. The wine was now fortified to approximately 18.8 Vol. % with the addition of matured brandy spirit. After settling for two weeks the wine was racked once and thereafter transferred to 225 L casks for finishing.

Barrel maturation: 45 months

Type of Wood: Old Barrels

Bottling date: 2 October 2006

