

Landskroon Pinotage 2006

A medium to full-bodied wine with spicy aromas and subtle plum and berry flavours.

Serve at 16 - 19°C with most red meat dishes or game birds.

variety : Pinotage | 100% Pinotage

winery : Landskroon Wines

winemaker : Abraham van Heerden

wine of origin : Paarl, Coastal Region

analysis : alc : 13.5 % vol rs : 3.3 g/l pH : 3.3 ta : 6.0 g/l

type : Red **body :** Medium **wooded**

pack : Bottle **closure :** Cork

John Platter 2008 - ***

ageing : Enjoy now or over 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 granited to well drained sandy loam with gravel underlays.

Coopers: Sylvain, Schahinger & Trust.

Age of vines: 5 - 20 years

Clones: P148B

Rootstock: R99/101 - 14

Vines per hectare: 3,000

Soil: Decomposed granite

Trellising: Trellised and bush vines

Yield: 8 tons per hectare

about the harvest: Grapes were harvested at 24° Balling.

