

Landskroon Paul de Villiers Reserve 2005

Veritas 2007 - Silver

2007 WINE Magazine Best Value Guide

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 : 13.00 % vol rs : 2.70 g/l pH : 3.52 ta : 5.70 g/l

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

pack : Bottle **closure :** Cork

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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: 6 - 21 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.

