

Landskroon Paul Hugo Red 2006

A blend of classic cultivars Cabernet Franc, Merlot and Shiraz creates a fun-loving wine with complex concentration of fruit and flavour.

Pleasantly refreshing if chilled in summer. Good accompaniment to cheese, light barbecued meals and spicy seafood.

variety : Cabernet Franc | 50% Cabernet Franc, 25% Merlot, 25% Shiraz

winery :

winemaker : Fanie Geysler

wine of origin :

analysis : alc : 13.50 % vol rs : 5.40 g/l pH : 3.59 ta : 4.50 g/l

type : Red

pack : Bottle **size :** 0 **closure :** 0

ageing : Enjoy now or over the next two 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.

Coopers: Sylvain, Schahinger, Trust & Nadalie

Age of Vines: 15 - 25 years

Vines per hectare: 3,000

Soil: Sandy loam

Trellising: Bush vines

Yield: 6 - 8 tons per hectare

about the harvest: Grapes were harvested at 24.5°C, destemmed and transferred to open fermentation tanks.

in the cellar : After harvesting the grapes were destalked and transferred into closed fermenters where a portion of the juice was withdrawn to achieve better concentration. The remaining juice together with the grape skins were allowed to ferment at controlled temperatures between 25°C and 28°C. In order to optimise colour, flavour and extract uptake, the juice remained with the skins for a period of approximately four days and was only withdrawn when the sugar level dropped to 5°C. Juice remaining in the skins was recovered with the use of a gentle tank press. Further fermentation took place in closed tanks, whereafter malolactic fermentation was induced. On completion the wine was racked from the lees and retained in tanks for further maturation. The wine was cold stabilised before bottling.

Barrel maturation: None

Bottling date: 23 August 2007