

Landskroon Port 2003

NMK Peter Schultz Port Challenge 2008 2nd Runner up

2008 John Platter Wine Guide - 4 stars

2007 Michelangelo International Wine Awards - Gold Medal

A wine with power and refinement. Ripe plums, blackberries, in bouquet. Smooth but lively palate, attractive dry finish. A dark coloured fortified wine with beautiful aromas of spicy black prunes and tobacco. Rich and smooth with flavours of concentrated berries.

Serve on its own or with matured cheese and fresh nuts after dinner.

variety : Touriga Nacional | 25% Tinta Roriz, 24% Touriga Nacional, 24% Tinta Barocca, 17% Souzao

winery : Landskroon Wines

winemaker : Abraham van Heerden

wine of origin : Paarl, Coastal Region

analysis : alc : 19.00 % vol rs : 87.06 g/l pH : 3.44 ta : 5.59 g/l

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

pack : Bottle **closure :** Cork

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ageing : Enjoy now or over the next five 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: 11 2nd 16years

Rootstock: R99

Vines per hectare: 3,000

Soil: Sandy loam, gravel underlays

Trellising: Trellised & Bush vines

Yield: 5 2nd 6 tons per hectare

about the harvest: Grapes were harvested at 25,6°C, destalked and transferred to open fermentation tanks.

