

Landskroon Cabernet Franc/Merlot 2006

A medium bodied wine loads of plum and berry fruit flavours.

Recommended as a good partner to roasts and venison.

variety : Cabernet Franc | 65% Cabernet Franc, 20% Merlot, 15% Cabernet Sauvignon

winery : Landskroon Wines

winemaker : Paul de Villiers

wine of origin : Paarl, Coastal Region

analysis : alc : 13.50 % vol rs : 4.00 g/l pH : 3.48 ta : 5.40 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing : Enjoy now or within 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 & Nadalie

Age of Vines: 5 – 12 years

Clones: Cabernet Franc – CF1D, Merlot - MO 192/193

Root stock: R99

Vines per hectare: 3000

Soil: Sandy loam and decomposed granite

Trellising: Bush vines and cordon trellised

Yield: 6 – 8 tons per hectare

about the harvest: Grapes were harvested at 24° Balling, destemmed and transferred to open fermentation tanks.

