

Landskroon Cinsaut/Shiraz 1999

Light red ruby colour with lots of fruit on the taste and a perfect balance between tannin and acid - a fresh, every day drinking wine best suited with light meals.

variety : Cinsaut | Blend

winery : Landskroon Wines

winemaker : Paul de Villiers

wine of origin : Paarl, Coastal Region

analysis : alc : 13.0 % vol rs : 2.7 g/l pH : 3.7 ta : 5.0 g/l

ageing : 1 - 2 years

in the cellar : A blend of 80% Cinsaut and 20% Shiraz. The two wines that were used to make up this blend were separately harvested at 23^oB. The grapes were destalked and juice and skins were transferred to open fermentation tanks and allowed to ferment down to 5^oB. Hereafter the juice was drawn off from the skins and transferred to closed fermentation tanks. Any juice remaining in the skins were recovered by using a gentle squeeze of a tank press. On completion of the fermentation process the wine was racked from the lees. Blending took place approximately 3 months after the fermentation was completed. The wine was then stabilized and bottled.

