

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 23rd Brix. The grapes were destalked and juice and skins were transferred to open fermentation tanks and allowed to ferment down to 5th Brix. 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.

