

Landskroon Paul de Villiers Cabernet Sauvignon 2003

This Cabernet Sauvignon has been made from grapes picked at optimum ripeness and vinified using a combination of modern and traditional techniques. This wine is full-bodied with delicious rich flavours of black berry and piquant pepper supported by tones of spicy oak gained from aging in new oak barriques.

An ideal accompaniment to most meats and cheeses.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Landskroon Wines

winemaker : Paul de Villiers

wine of origin : Paarl, Coastal Region

analysis : alc : 13.00 % vol rs : 2.50 g/l pH : 3.60 ta : 6.60 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

Best Value Wine Magazine Guide 2008

Veritas 2007 - Bronze

John Platter 2008 - ****

ageing : Ageing potential: 4 - 8 years of careful cellaring will promote added complexity

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 off 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 and Nadalie.

Age of Vines: 9 years

Clones: 46A

Root stock: 101/14, 99

Vines per hectare: 3000

Soil: Decomposed granite

Trellising: Bush vines

about the harvest: Grapes for this particular wine were handpicked at 24° Balling from selected clones of Cabernet Sauvignon vineyards.

Yield: 5 tons per hectare

