

## Landskroon Port 2004

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 :** Tinta Barocca | 25% Tinta Barocca, 25% Tinta Roriz, 25% Souzao, 25% Touriga Nacional (25%).

**winery :** Landskroon Wines

**winemaker :** Paul de Villiers

**wine of origin :** Paarl

**analysis :** alc : 19.00 % vol    rs : 90.37 g/l    pH : 3.61    ta : 5.10 g/l

**type :** Fortified    **style :** Sweet    **body :** Full    **taste :** Fragrant    **wooded**

**pack :** Bottle    **closure :** Cork

2009 John Platter Wine Guide - 4 stars

2008 Michaelangelo International Wine Awards - Gold medal

SAPPA Schulz Port Challenge 2009: 1st Runner Up

Michaelangelo Wine Awards 2009-Gold

**ageing :** Enjoy now or over the next 5 years.

**in the vineyard :** Age of Vines: 11 - 16years

Clones: - Rootstock: R99

Vines per hectare: 3000

Soil: Sandy loam, gravel underlays

Trellising: Trellised & bush vines

**about the harvest:** Grapes were harvested at 25.6° B.

Yield: 5 - 6 tons per hectare

