

Landskroon Paul de Villiers Cabernet Sauvignon 2007

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.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Landskroon Wines

winemaker : Paul de Villiers

wine of origin : Paarl, Coastal Region

analysis : alc : 13.90 % vol rs : 3.70 g/l pH : 3.63 ta : 5.40 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

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

in the vineyard : Vineyard Information:

Age of Vines: 10 years

Clones: 46A

Root stock: 101/14, 99

Vines per hectare: 3000

Soil: Decomposed granite

Trellising: Bush vines

Yield: 5 tons per hectare

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

