

Landskroon Paul de Villiers Shiraz 2007

This Shiraz 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 : Shiraz | 100% Shiraz
winery : Landskroon Wines
winemaker : Paul de Villiers
wine of origin : Paarl, Coastal Region
analysis : alc : 14.00 % vol rs : 3.70 g/l pH : 3.54 ta : 5.50 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **closure :** Cork

Michelangelo Wine Awards 2009-Silver
Paarl Vintners Shiraz Challenge 2009-1st Runner Up
Veritas Awards 2009 - Silver

ageing : 10 years

in the vineyard : Age of Vines: 9 - 13 years
Vines per hectare: 3000
Soil: Sandy loam and decomposed granite
Trellising: Bush vines
Yield: Shiraz - 5 ton per hectare

about the harvest: Specially selected grapes were harvested at 24.5Â° B, destemmed and transferred to open fermentation tanks.

in the cellar : After the addition of selected yeasts, the juice, together with the skins, were allowed to ferment at controlled temperatures of 25Â° C and 28Â°C. During fermentation, skins that tend to rise to the top were regularly pushed down to cool the cap and to optimise flavour and colour extraction.

At 5Â° B, juice was drained from the skins and the fermentation allowed to continue in closed tanks. Any juice remaining in the skins were recovered with the use of a gentle tank press.

