

Landskroon Shiraz 2007

A medium to full-bodied wine with subtle toast and cinnamon oak overlays. Some smoky and sweet berry fruit flavours.

Serve at 16 - 19°C with barbequed meats, oxtail, meat and cheese pastries.

variety : Shiraz | 100% Shiraz

winery : Landskroon Wines

winemaker : Abraham van Heerden

wine of origin : Paarl, Coastal Region

analysis : alc : 14.00 % vol rs : 3.80 g/l pH : 3.54 ta : 5.30 g/l

type : Red **style :** Dry **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork

Wine of the Month, May 09: Shiraz Tasting 1st runner up out of 20 wines.
2009 Investec Private Bank Winemakers' Choice Diamonds Awards

ageing : Barrel maturation: 12 months

Type of Wood: American Oak 2nd & 3rd fill

Bottling date: 15 January 2009

in the vineyard : Vineyard Information:

Age of Vines: 5 - 12 years

Vines per hectare: 3000

Soil: Sandy loam and decomposed granite

Trellising: Bush vines

Yield: 6 – 8 tons per hectare

about the harvest: Vinification: Grapes were harvested at 24,5°B, destemmed and transferred to open fermentation tanks. After the addition of selected yeasts, the juice, together with the skins, were allowed to ferment at controlled temperatures of 25°C and 28°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 5°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. After allowing for malolactic fermentation to complete, the wine was racked from the lees and transferred to 225 L oak barrels for maturation.

