wine.co.za
easiest way to buy wine

Landskroon Cabernet Franc/Merlot 2007

Medium bodied with loads of plum and berry fruit flavours.



variety : Cabernet Franc | 65% Cabernet Franc, 20% Merlot, 15% Shiraz
winery : Landskroon Wines
winemaker : Paul de Viliers
wine of origin : Paarl, Coastal Region
analysis : **alc :** 13.5 % vol **rs :** 3.60 g/l **pH :** 3.58 **ta :** 5.8 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

in the vineyard : Vineyard Information:
Age of Vines: 5 –16 years
Clones: Cabernet Franc – CF1D
Merlot - MO 192/193
Root stock: R99
Vines per hectare: 3000
Soil: Sandy loam and decomposed granite
Trellising: Bush vines and cordon trellised
Yield: 6 – 8 tons per hectare

about the harvest: Grapes were harvested at 24°B, destemmed and transferred to open fermentation tanks. After the addition of selected yeast the juice, together with the skins, were allowed to ferment at controlled temperatures of 25°C – 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 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 the wine was racked from the lees and matured in French oak.
The three wines were blended after maturation and subjected to cold stabilization before bottling