

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 Villiers

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

