

Landskroon Paul de Villiers Cabernet Sauvignon 2008

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.

An ideal accompaniment to most meats and cheeses.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Landskroon Wines

winemaker : Paul de Villiers

wine of origin : Paarl, Coastal Region

analysis : **alc** : 13.50 % vol **rs** : 2.50 g/l **pH** : 3.60 **ta** : 5.50 g/l

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

pack : Bottle **closure** : Cork

ageing : 4 - 7 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 24Â° B from selected clones of Cabernet Sauvignon vineyards.

