

Landskroon Paul de Villiers Reserve 2008

Well integrated oak and fruit flavours. A full bodied wine with soft tannins.

An ideal accompaniment to most meats and cheeses.

variety : Shiraz | 50% Shiraz, 33% Merlot, 11% Touriga Nacional, 6% Cabernet Sauvignon.

winery : Landskroon Wines

winemaker : Paul de Villiers

wine of origin : Paarl, Coastal Region

analysis : **alc** : 13.50 % vol **rs** : 3.10 g/l **pH** : 3.55 **ta** : 5.80 g/l

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

pack : Bottle **closure** : Cork

in the vineyard : Vineyard Information:

Age of Vines: 7 - 22 years

Vines per hectare: 3000

Soil: Sandy loam and decomposed granite

Trellising: Bush vines & trellised

Yield: 5 - 6 tons per hectare

about the harvest: Vinification: The different cultivars were harvested at optimum ripeness and then fermented separately between 25°C & 28°C. During fermentation, skins that tend to rise to the top were regularly pushed down to optimize flavour and colour extraction. Any juice left in the skins was recovered with the use of a gentle tank press. Malolactic fermentation was completed on staves and the wines were then racked from the lees. After a period of barrel maturation it was blended and stabilized before bottling

