

Landskroon Cinsaut 2008

A medium bodied red wine with sweet red cherry flavour backed by attractive light oak. Soft tannins with a lingering finish.

Try with ham, pork - even with sardines, salmon. Serve chilled in summer, otherwise 16Å° - 19Å° C.

variety : Cinsaut | 100% Cinsaut

winery : Landskroon Wines

winemaker : Paul de Villiers, Abraham van Heerden

wine of origin : Paarl

analysis : alc : 13.50 % vol rs : 4.20 g/l pH : 3.14 ta : 7.40 g/l

type : Red style : Dry body : Medium taste : Fruity wooded

pack : Bottle closure : Cork

ageing : Enjoy now or over the next two years.

in the vineyard : Age of Vines: 15 - 25 years

Clones: -

Root stock: R99 / R110

Vines per hectare: 3000

Soil: Sandy, sandy loam

Trellising: Bush vines

Climate: Winter Rainfall approximately 600mm per annum. The estate is situated along the south western slopes of Paarl Mountain at an altitude of between 140 and 250 meters and benefits from cooling summer breezes from the Atlantic Ocean.

Irrigation: Limited irrigation of between 50 and 100mm is applied during drier summers in order to allow for optimum development and ripening of grapes.

Soils: Vary from decomposed granites to well drained sandy loam with gravel underlays.

about the harvest: Grapes were harvested at 23.5Å°B. Average yield was 6 - 8 tons/ha.

