

Landskroon Port 2008

A wine with power and refinement. Ripe plums, blackberries, in bouquet. Smooth but lively palate, attractive dry finish. A dark-coloured fortified wine with beautiful aromas of spicy black prunes and tobacco. Rich and smooth with flavours of concentrated berries.

Serve on its own or with matured cheese and fresh nuts after dinner.

variety : Tinta Barocca | 58% Tinta Barocca, 17% Tinta Amarella, 15% Souza, 10% Touriga Nacional

winery : Landskroon Wines

winemaker : Paul de Villiers/Abraham van Heerden

wine of origin : Paarl

analysis : alc : 18.50 % vol rs : 98.8 g/l pH : 3.53 ta : 5.60 g/l

type : Fortified **style :** Sweet **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork

Michelangelo International Wine Awards 2011 - Silver Medal

Veritas 2011 - Bronze

2007 vintage : Veritas Awards 2010 - Bronze

2005 vintage : 2009 John Platter Wine Guide - 4 stars

2008 Michaelangelo International Wine Awards - Gold medal

SAPPA Schulz Port Challenge 2009: 1st Runner Up

Michelangelo Wine Awards 2009-Gold

ageing : Enjoy now or over the next 5 years.

in the vineyard : Age of Vines: 11 - 15 years

Clones: -

Rootstock: R99,R110

Vines per hectare: 3000

Soil: Sandy loam, gravel underlays

Trellising: Trellised & bush vines

Yield: 5 - 6 tons per hectare

about the harvest: Grapes were harvested at 25.7° B, destalked and transferred to open fermentation tanks.

