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Landskroon Port 1997

2000 Diners Club Winemaker of the Year Award
PB Classic Air France Trophy 2000
Peter Schulz Port Excellence Award 2001
SA Airways 2002 Port Trophy Winner
4 Star John Platter 2002
Great depth of colour, densely packed with fruit, full and fat on the mid-palate with good tannin and a dry finish. On the taste - lots of chocolate, concentrated grape and raspberry flavours.

Serve at 20Â°C on it's own or with matured cheese and fresh nuts after dinner.

variety : Tinta Barocca | One third each of Tinta Barocca, Tinta Roriz, Souzao
winery : Landskroon Wines
winemaker : Paul de Villiers
wine of origin : Paarl, Coastal Region
analysis : alc : 18.5 % vol rs : 90.0 g/l pH : 3.4 ta : 5.5 g/l
type : Red

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ageing : Mature for 10 to 20 years.

in the vineyard : **Origin:** Paarl, Coastal Region

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.

Coopers: Sylvain & Schahinger

Age of Vines: 11â€“ 16years
Rootstock: R99
Vines per hectare: 3000
Soil: Sandy loam, gravel underlays
Trellising: Bush vines
Yield: 5 â€“ 6 tons per hectare

about the harvest: Grapes were harvested at 25Â°B.

in the cellar : One third each of Tinta Barocca, Tinta Roriz and Souzao. After destemming and crushing, the juice, together with the grape skins were allowed to ferment in open tanks at a temperature between 25 and 28Â°C. In order to optimise colour, flavour and extract uptake, the skins and juice were regularly mixed. At Â± 13Â°B the juice was separated from the skins and all the juice remaining in the skins recovered through the use of a gentle tank press. The fermenting juice was then fortified to approximately 18,5% vol. with the addition of matured brandy spirit. After settling for two weeks, the young Port was racked once and thereafter transferred to 500 and 300 liter casks for finishing.

Landskroon Wines

Paarl

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www.landskroonwines.com