

## Landskroon Cabernet Sauvignon 2010

Full bodied with ripe mulberry fruit and touches of cedar. Subtle tannins with lovely oak flavours.

An ideal accompaniment to matured red meats, venison and cheeses. Serve at 16° - 19° C.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Landskroon Wines

**winemaker** : Paul de Villiers & Abraham van Heerden

**wine of origin** : Paarl Coastal Region

**analysis** : **alc** : 14.00 % vol **rs** : 3.10 g/l **pH** : 3.55 **ta** : 5.90 g/l

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

**pack** : Bottle **closure** : Cork

Veritas 2011 - Bronze

**ageing** : Enjoy now or within the next five years.

**in the vineyard** : 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 off 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, Trust & Nadalie

Age of Vines: 9-26 years

Clones: Davis 1C/10, CS 205 46A, 27A

Root stock: 99

Vines per hectare: 3000

Soil: Sandy loam and decomposed granite

Trellising: Bush & Trellised vines

**about the harvest**: Grapes were harvested at 25° Balling.

