

## Landskroon Cabernet Sauvignon 2011

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** : Abraham van Heerden

**wine of origin** : Paarl Coastal Region

**analysis** : **alc** : 14.00 % vol **rs** : 3.14 g/l **pH** : 3.58 **ta** : 5.67 g/l

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

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

Veritas Awards 2012 - Gold

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

**in the vineyard** : Landskroon (established 1692) is situated in the heart of the Cape Winelands of South Africa. The vineyard comprises approximately 300 hectares and is owned by the families of brothers Paul and Hugo de Villiers, direct descendants of the French Huguenots who settled at the Cape during the late 17th Century.

**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**: 10-27 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.

