

Landskroon Cinsaut 2011

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 16° - 19°C.

variety : Cinsaut | 100% Cinsaut

winery : Landskroon Wines

winemaker : Abraham van Heerden

wine of origin : Paarl, Coastal Region

analysis : alc : 14.00 % vol rs : 2.70 g/l pH : 3.40 ta : 5.60 g/l

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

pack : Bottle **closure :** Cork

ageing : Enjoy now or over the next two years.

in the vineyard : Age of Vines: 9 Years

Clones: -

Root stock: R99 / R110

Vines per hectare: 3000

Soil: Sandy, sandy loam

Trellising: Bush vines

Yield: 6 - 8 tons per hectare

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 24.5°B.

in the cellar : The remaining juice together with the grape skins were allowed to ferment at controlled temperatures between 25°C and 28°C. In order to optimise colour, flavour and extract uptake, the juice remained with the skins for a period of approximately four days and was only withdrawn when the sugar level dropped to 5°B. Juice remaining in the skins were recovered with the use of a gentle tank press. Further fermentation took place in closed tanks, whereafter malolactic fermentation was induced. On completion the wine was racked from the lees and retained in tanks for further maturation. The wine was cold stabilised before bottling.

