

Landskroon Pinotage 2012

A medium to full-bodied wine with spicy aromas and subtle plum and berry flavours.

Serve at 16 - 19°C with most red meat dishes or game birds.

variety : Pinotage | 100% Pinotage

winery : Landskroon Wines

winemaker : Abraham van Heerden

wine of origin : Paarl, Coastal Region

analysis : **alc** : 14.00 % vol **rs** : 3.46 g/l **pH** : 3.51 **ta** : 5.68 g/l

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

pack : Bottle **closure** : Cork

Best Value Wine Guide 2013 - 2½ Stars

ageing : Enjoy now or over the next three years.

in the vineyard : Landskroon (established 1692) is situated in the heart of the Cape Winelands of South Africa. The vineyard comprises approximately 200 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.

Age of Vines: 16 – 23 years

Clones: P148 B

Root stock: R99 / 101-14

Vines per hectare: 3000

Soil: Decomposed granite

Trellising: Trellised and bush vines

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, Trust & Nadalie.

about the harvest: Grapes were harvested at 24° B.

Yield: 8 tons per hectare