

Landskroon Paul de Villiers Cabernet Sauvignon 2011

This Cabernet Sauvignon has been made from grapes picked at optimum ripeness and vinified using a combination of modern and traditional techniques. This wine is full-bodied with delicious rich flavours of black berry and piquant pepper supported by tones of spicy oak gained from aging in new oak barriques.

An ideal accompaniment to most meats and cheeses.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Landskroon Wines

winemaker : Paul de Villiers

wine of origin : Paarl, Coastal Region

analysis : alc : 14.00 % vol rs : 2.90 g/l pH : 3.61 ta : 5.67 g/l

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

pack : Bottle **closure :** Cork

- Veritas 2013 - Double Gold

ageing : 4 - 7 years of careful cellaring will promote added complexity.

in the vineyard : Vineyard Information:

Age of Vines: 13 years

Clones: 46A

Root stock: 101/14, 99

Vines per hectare: 3000

Soil: Decomposed granite

Trellising: Bush vines

Yield: 6 tons per hectare

about the harvest : Grapes for this particular wine were handpicked at 25° Balling from selected clones of Cabernet Sauvignon vineyards.

in the cellar : After destalking and the addition of selected yeasts, the juice, together with the skins were allowed to ferment in closed combi stainless-steel tanks at controlled temperatures between 25° and 28°C. During the process the juice was regularly run over the skins to optimise flavour and colour extraction. At 5°B, juice was drained from the skins and any juice remaining in the skins recovered with the use of a gentle tank press. After allowing for malolactic fermentation the wine was racked from the lees and transferred to 225 litre new French oak barrels for maturation.

