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Landskroon Cabernet Sauvignon 2012

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 :** 3.10 g/l **pH :** 3.50 **ta :** 5.50 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Cork

Veritas 2013 - Silver Medal

ageing : Enjoy now or within the next five years.

in the vineyard : 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° B.

in the cellar : Grapes were destemmed and transferred to open fermentation tanks.After the addition of selected yeast the juice, together with the skins, were allowed to ferment at controlled temperatures of 25ºC and 28ºC. During fermentation, skins that tend to rise to the top were regularly pushed down to cool the cap and to optimise flavour and colour extraction. At 5ºB, juice was drained from the skins and fermentation allowed to continue in closed tanks. Any juice remaining in the skins were 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 L oak barrels for maturation.

Landskroon Wines

Paarl
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