

Landskroon Paul de Villiers Shiraz 2012

This Shiraz 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 lovely rich berry fruit flavours and piquant pepper supported by tones of spicy smoky oak gained from aging in a combination of new French and American oak barriques.

An ideal accompaniment to most meats and cheeses, this wine can be enjoyed now but will benefit from further careful maturation.

variety : Shiraz | 100% Shiraz

winery : Landskroon Wines

winemaker : Paul de Villiers

wine of origin : Paarl

analysis : alc : 14.00 % vol rs : 3.10 g/l pH : 3.53 ta : 5.70 g/l

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

pack : Bottle **size** : 750ml **closure** : Cork

2015 Platter Wine Guide - 4 Stars

2014 Veritas Awards - Silver

ageing : 6 -7 years

in the vineyard : LANDSKROON (est. 1692) is currently owned by the families of Paul and Hugo de Villiers. The cellar is situated on the south-western slopes of Paarl Mountain, where the De Villiers family has been winemakers for five generations.

about the harvest: Specially selected grapes were harvested at 24.5°B.

in the cellar : Specially 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 25°C - 28°C

Maturation: 17 months - 75% New American Oak & 25% 2rd fill American & French oak

Bottling date: 7 August 2013

