Landskroon Shiraz 2013

A medium to full-bodied wine with subtle toast and cinnamon oak overlays. Some smoky and sweet berry fruit flavours.

Serve at 16 - 19°C with barbequed meats, oxtail, meat and cheese pastries.

variety : Shiraz | 100% Shiraz
winery : Landskroon Wines
winemaker : Abraham van Heerden
wine of origin :
analysis : **alc :** 14.00 % vol **rs :** 2.90 g/l **pH :** 3.55 **ta :** 5.70 g/l
type : Red **style :** Dry **taste :** Fragrant **wooded**
pack : Bottle **size :** 0 **closure :** Cork

2012
2015 Platter Wine Guide - 3 Stars
2014 Michelangelo International Awards – Gold

ageing : Enjoy now or within the next five years.

in the vineyard : Vineyard Information:
Age of Vines: 9 - 15 years
Vines per hectare: 3000
Soil: Sandy loam and decomposed granite
Trellising:Trellised and 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 : Grapes were destemmed and transferred to open fermentation tanks. After the addition of selected yeasts, the juices, together with the skins, were allowed to ferment at controlled temperatures of 25°C and 28°C. 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 5°B, juice was drained from the skins and the 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 to complete, the wine was racked from the lees and transferred to 225 L oak barrels for maturation.