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Landskroon Cabernet Franc / Merlot 2012

Medium bodied with loads of plum and berry fruit flavours.

Recommended as a good partner to roasts and venison.



variety : Cabernet Franc | 54% Cabernet Franc, 35% Merlot, 11% Shiraz
winery : Landskroon Wines
winemaker : Paul de Villiers & Abraham van Heerden
wine of origin :
analysis : **alc :** 13.50 % vol **rs :** 2.65 g/l **pH :** 3.53 **ta :** 5.37 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Cork

ageing : Enjoy now or within 3 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.

Vineyard Information
Age of Vines:7 - 18 years
Clones: Cabernet Franc - CF1D Merlot - MO 192/193
Root stock: R99
Vines per hectare: 3000
Soil: Sandy loam and decomposed granite
Trellising: Bush vines and cordon trellised.

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, Trust & Nadalie

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

Yield: 6 - 8 tons per hectare

in the cellar : After the addition of selected yeast the juice, together with the skins, were allowed to ferment at controlled temperatures of 25°C – 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 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 matured in French oak.
The three wines were blended after maturation and subjected to cold stabilization before bottling.