

## Landskroon Cinsaut / Shiraz 2013

A medium bodied, soft, fruity wine with a lingering finish.

Serve with light barbeque meals or smoked chicken. Serve well chilled in summer, otherwise 16-19°C.

**variety** : Cinsaut | 50% Cinsaut, 44% Shiraz, 4% Cabernet Franc, 2% Touriga Nacional

**winery** : Landskroon Wines

**winemaker** : Abraham van Heerden

**wine of origin** :

**analysis** : alc : 14.00 % vol    rs : 3.1 g/l    pH : 3.52    ta : 5.60 g/l

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

**pack** : Bottle    **size** : 0    **closure** : Cork

**ageing** : Enjoy now or within the next 3 years.

**in the vineyard** : Age of Vines: 10 - 14 years

Vines per hectare: 3000

Soil: Sandy loam and decomposed granite

Trellising: Bush vines

Yield:

Cinsaut-8 tons per hectare

Shiraz- 6 tons per hectare

**about the harvest** : /13The 2 wines that were used to make up this blend were separately harvested at 24.5° B.

Yield: Cinsaut - 8 tons per hectare

Shiraz - 6 tons per hectare

**in the cellar** : The grapes were destalked and juice and skins were transferred to open fermentation tanks and allowed to ferment down to 5°B. Hereafter the juice was drawn off from the skins and transferred to closed fermentation tanks. Any juice remaining in the skins were recovered with the use of a gentle tank press. On completion of the fermentation on- staves-process the wine was racked from the lees. Blending took place approximately 4 months after fermentation was completed. The wine was then protein and tartrate stabilized before bottling.

