

## Landskroon Cape Vintage Port 2011

A wine with power and refinement. Ripe plums, blackberries, in bouquet. Smooth but lively palate, attractive dry finish. A dark coloured fortified wine with beautiful aromas of spicy black prunes and tobacco. Rich and smooth with flavours of concentrated berries.

Serve on it's own or with matured cheese and fresh nuts after dinner.

**variety :** Tinta Barocca | 50% Tinta Barocca, 20% Tinta Amarella, 20% Souzao, 10% Touriga Nacional

**winery :** Landskroon Wines

**winemaker :** Paul de Villiers & Abraham van Heerden

**wine of origin :** Paarl

**analysis :** alc : 18.00 % vol    rs : 104 g/l    pH : 3.53

**type :** Fortified    **style :** Sweet    **body :** Full    **taste :** Fragrant    **wooded**

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

### 2011

2015 Platter Wine Guide - 4 Stars

2014 Veritas Awards - Gold

**ageing :** Maturation Potential: 5-10 years

### **in the vineyard :**

Landskroon (established 1692) is situated in the heart of the Cape Winelands of South Africa. The vineyard comprises approximately 300 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.

Age of Vines: 6-16 years

Clones: -

Rootstock: R99,R110

Vines per hectare: 3000

Soil: Sandy loam, gravel underlays

Trellising: Trellised - bush vines

Origin: Paarl, Coastal Region

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 metres 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, Schahinger, Trust & Nadalie.

**about the harvest:** Grapes were harvested at 25.7° B, destalked and transferred to open fermentation tanks.

Yield: 5 - 6 tons per hectare

**in the cellar :** uring fermentation, skins that tend to rise to the top were regularly pushed down in order to promote good skin contact. At 13°B the juice was separated from the skins and juice remaining in the skins recovered through the use of a gentle tank press. The wine was now fortified to approximately 18.0 Vol. % with the addition of matured brandy spirit. After settling for two weeks the wine was racked once and thereafter transferred to 225 L casks for finishing.



Barrel maturation: 27 months  
Type of Wood: Old French Barrels  
Bottling date: 14 October 2013