

Landskroon Paul de Villiers Cabernet Sauvignon 2012

This Cabernet Sauvignon 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 delicious rich flavours of black berry and piquant pepper supported by tones of spicy oak gained from aging in new oak barriques.

An ideal accompaniment to most meats and cheeses.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Landskroon Wines

winemaker : Abraham van Heerden

wine of origin : Paarl

analysis : alc : 14.00 % vol rs : 2.8 g/l pH : 3.64 ta : 5.65 g/l

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

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

2015 Platter Wine Guide - 4 Stars

2014 Veritas Awards - Silver

2014 Michelangelo International Awards - Gold

ageing : 5 - 6 years of careful cellaring will promote added complexity.

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.

in the vineyard :

Vineyard Information:

Age of Vines: 13 years

Clones: 46A

Root stock: 101/14, 99

Vines per hectare: 3000

Soil: Decomposed granite

Trellising: Bush vines

Yield: 6 tons per hectare

about the harvest: Grapes for this particular wine were handpicked at 25° Balling from selected clones of Cabernet Sauvignon vineyards.

in the cellar :

Cellarmaster: Paul de Villiers

After destalking and the addition of selected yeasts, the juice, together with the skins were allowed to ferment in closed combi stainless-steel tanks at controlled temperatures between 25° and 27°C.

Maturation: 16 months - 53% New French; 24% French 2nd fill, 5% New American; 9% American 2nd fill; 9% French 3rd fill oak.

Bottling Date: 7 August 2013 Cellarmaster: Paul de Villiers

