

Landskroon Merlot 2013

Rich and full-bodied with a delicious flavour of berry fruits supported by a touch of spice gained from aging in French oak barrels.

An ideal accompaniment to red meats and roast chicken. Serve at 16 - 19°C.

variety : Merlot | 100% Merlot

winery : Landskroon Wines

winemaker : Abraham van Heerden

wine of origin : Paarl

analysis : alc : 14.00 % vol rs : 3.1 g/l pH : 3.49 ta : 5.70 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

2014 Veritas Awards - Bronze

ageing : This wine can be enjoyed now, but will continue to improve for several years.

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 : 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°B, destemmed and transferred to open and closed stainless steel fermentation tanks.

in the cellar : Cellarmaster: Paul de Villiers

After the addition of selected yeast the juice, together with the skins, were allowed to ferment at controlled temperatures of 25 – 28°C

Maturation: 12 months – 7% New French oak, 7% New American oak; 30% 3rd fill French oak and 56% 4th and older French oak

Bottling Date: 18 July 2014

