

Landskroon Pinotage 2013

A medium to full-bodied wine with spicy aromas and subtle plum and berry flavours.

Serve at 16 - 19°C with most red meat dishes or game birds.

variety : Pinotage | 100% Pinotage

winery : Landskroon Wines

winemaker : Abraham van Heerden

wine of origin : Paarl

analysis: alc : 14.00 % vol rs : 2.60 g/l pH : 3.39 ta : 5.70 g/l

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

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

ageing : Enjoy now or over the next three years.

in the vineyard : Landskroon (established 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.

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

in the cellar :

380

Grapes were destemmed and transferred to open and closed stainless steel fermentation tanks. After the addition of selected yeast the juice, together with the skins, were allowed to ferment at controlled temperatures of 25° C - 28° C
Maturation: 12 months - 8% new, rest 2nd/3rd fill - French oak
Bottling date: 10 July 2014



Landskroon Wines

Paarl

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www.landskroonwines.com