

Landskroon Cabernet Sauvignon 2013

Full bodied with ripe mulberry fruit and touches of cedar. Subtle tannins with lovely oak flavours.

An ideal accompaniment to matured red meats, venison and cheeses. Serve at 16° - 19° C.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Landskroon Wines

winemaker : Michiel du Toit

wine of origin : Paarl

analysis : **alc** : 14.0 % vol **rs** : 2.80 g/l **pH** : 3.51 **ta** : 5.70 g/l

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

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

ageing : Enjoy now or within the next five 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.

about the harvest: Grapes were harvested at 25° B.

in the cellar : Grapes were destemmed and transferred to open 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 - 3% new French oak 97% in 2nd; 3rd; 4th fill
Bottling Date: 17 September 2014

