

Landskroon Paul de Villiers Cabernet Sauvignon 2013

This Cabernet Sauvignon has been made from grapes picked at optimum ripeness and vinified using a combination of modern and traditional techniques. The wine is full-bodied with delicious rich flavours of mulberry and cedar and supported by subtle tannins gained from aging in new French barriques.

An ideal accompaniment to most meats and cheese platter of charcuterie and artisanal 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 : 14.00 % vol rs : 3.40 g/l pH : 3.61 ta : 5.50 g/l

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

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

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.

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: 18 September 2014

