

## Landskroon Paul de Villiers Merlot 2013

Rich and full-bodied with a delicious flavour of berry fruits and a undertow of dark chocolate. An excellent balance of finely structured tannins, brooding dark fruit, freshness and length of aftertaste.

The quintessential Sunday Roast wine, it is as comfortable with the roasted meats, real gravy and traditional accompaniments as it is with a cut off the coals at a family barbecue or a platter of charcuterie and artisanal cheeses. Serve at 16 - 19°C.

**variety :** Merlot | 100% Merlot

**winery :** Landskroon Wines

**winemaker :** Michiel du Toit

**wine of origin :** Paarl

**analysis :** alc : 14.00 % vol   rs : 3.50 g/l   pH : 3.45   ta : 5.60 g/l

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

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

2015 Platter Wine Guide - 4 Stars

2014 Veritas Awards - Gold

2014 Michelangelo International Awards – Silver

**ageing :** 5 – 6 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.

**Cellarmaster:** Paul de Villiers

**Winemaker:** Michiel du Toit

**in the vineyard :** Landskroon (established 1692) is situated in the heart of the Cape Winelands of South Africa. The vineyard comprises approximately 200 hectares and is owned by the families of brothers Paul and Hugo de Villiers, direct descendants of the French Huguenots who settled at the Cape during the late 17th Century.

Origin: Paarl, Coastal Region

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 25°B.

**in the cellar :** 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 – 27°C.

Maturation: 16 months - 40% New French Oak, 30% 2rd fill French oak, 30% 3rd fill French oak

Bottling date: 19 September 2014

