

## Landskroon Shiraz 2014

A medium to full-bodied wine with subtle toast and cinnamon oak overlays. Some smoky and sweet berry fruit flavours.

Serve at 16 - 19°C with barbequed meats, oxtail, meat and cheese pastries.

**variety :** Shiraz | 100% Shiraz

**winery :** Landskroon Wines

**winemaker :** Michiel du Toit

**wine of origin :** Paarl

**analysis :** alc : 14.0 % vol   rs : 3.3 g/l   pH : 3.51   ta : 5.7 g/l

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

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

### 2013

2015 Veritas - Bronze

### 2012

2015 Platter Wine Guide - 3 Stars

2014 Michelangelo International Awards - Gold

**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.

**in the vineyard :** Vineyard Information:

Age of Vines: 9 - 15 years

Vines per hectare: 3000

Soil: Sandy loam and decomposed granite

Trellising: Trellised and Bush vines

Yield: 6 - 8 tons per hectare

**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 24,5°B.

**in the cellar :**

Grapes 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 - 2nd & 3rd fill French and American oak.

Bottling date: 17 June 2015

