

Landskroon Shiraz 2015

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:14.00 % vol rs:2.50 g/l pH:3.45 ta:6.20 g/l va:0.55 g/l s02: 107 mg/l fs02:35 mg/l type:Red style:Dry body:Full taste:Fruity wooded pack:Bottle size:750ml closure:Cork

ageing: 5 - 6 years

about the harvest: Grapes were harvested at 24.5°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.

