

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% Shirazwinery: Landskroon Wineswinemaker: 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 so2:

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.



Landskroon Wines

Paarl

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