

Landskroon Cabernet Sauvignon 2015

Full bodied wine with dark berry flavours and touches of cedar and spice. Subtle and soft tannins with lovely oak flavours.

An ideal accompaniment to matured red meats, venison and cheeses.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Landskroon Wines

winemaker : Michiel du Toit

wine of origin : Paarl

analysis : **alc** : 14.00 % vol **rs** : 2.40 g/l **pH** : 3.52 **ta** : 5.80 g/l **va** : 0.50 g/l **so2** : 82 mg/l **fso2** : 36 mg/l

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

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

ageing : 1 – 5 years

about the harvest: Grapes were harvested at 24°B.

in the cellar : Grapes were harvested at 24°B, destemmed and transferred to open fermentation tanks. After the addition of selected yeasts the juice, together with the skins, were allowed to ferment at controlled temperatures of 25°C – 28°C. Regular punch downs allowed for optimum colour and tannin extraction. 12 months – 5% new French oak and rest in 2nd, 3rd and 4th fill French oak barrels.