

Landskroon Paul de Villiers Reserve 2015

Complex flavours of dark fruit and oak. A full bodied wine with elegant and well integrated tannins.

An ideal accompaniment to most meats and cheeses.

variety : Cabernet Sauvignon | 52% Cabernet Sauvignon, 30% Cabernet Franc, 18% Merlot

winery : Landskroon Wines

winemaker : Michiel du Toit

wine of origin : Paarl

analysis : **alc** : 14.00 % vol **rs** : 2.50 g/l **pH** : 3.50 **ta** : 6.00 g/l **va** : 0.52 g/l **so2** : 88 mg/l **fso2** : 33 mg/l

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

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

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.

about the harvest: Grapes were harvested at optimum ripeness.

in the cellar : Grapes vinified separately in open fermenters using the punch down method for colour and tannin extraction. Components aged separately before careful blending. Maturation: Wine aged for 18 months in new and 1st fill French oak barrels. Bottling Date: 17 October 2015/

