

## Landskroon Cape Vintage 2013

A dark coloured fortified wine with beautiful aromas of spicy black prunes and tobacco. Rich and smooth with flavours of concentrated berries.

Serve on its own or with matured cheese and fresh nuts after dinner.

**variety** : Tinta Barocca | 51% Tinta Barocca, 22% Souzao, 19% Tinta Amarella, 8% Touriga Nacional

**winery** : Landskroon Wines

**winemaker** : Michiel du Toit

**wine of origin** : Paarl

**analysis** : **alc** : 17.83 % vol **rs** : 89.3 g/l **pH** : 3.60 **ta** : 5.50 g/l **va** : 0.48 g/l **so2** : 105 mg/l **fso2** : 13 mg/l

**type** : Fortified **style** : Sweet **body** : Full **taste** : Fragrant **wooded**

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

**ageing** : 1 – 5 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 27.5°B

**in the cellar** : The grapes were destalked and transferred to open fermentation tanks. Regular punch downs ensured good colour and tannin extraction. After a partial fermentation the wine was fortified to approximately 17.0 Vol. % with the addition of matured brandy spirits. Wine was allowed to settle for two weeks before racking to 225 L oak barrels for finishing.  
/br /MATURATION: 34 months – Older French oak barrels.  
/br /BOTTLING DATE: 03 August 2017  
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