

Landskroon Paul de Villiers Cabernet Sauvignon 2016

This Cabernet Sauvignon has been made from grapes picked at optimum ripeness and vinified using a combination of modern and traditional techniques. The wine is full-bodied with delicious rich flavours of dark berries and piquant pepper. Supported by tones of spicy oak gained from aging in new oak barriques.

An ideal accompaniment to most meats and cheese platter of charcuterie and artisanal cheeses. Serve at 16 - 19°C.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Landskroon Wines

winemaker : Michiel du Toit

wine of origin : Paarl

analysis : alc : 13.34 % vol rs : 2.80 g/l pH : 3.40 ta : 6.10 g/l va : 0.55 g/l so2 : 127 mg/l fso2 : 35 mg/l

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

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

ageing : 5 - 6 years of careful cellaring will promote added complexity.

about the harvest : Grapes for this wine were handpicked at 24°B from selected clones of Cabernet Sauvignon vineyards.

in the cellar : After destalking and the addition of selected yeasts, the juice, together with the skins were allowed to ferment in stainless steel tanks at controlled temperatures between 25°C and 27°C. Punch down method was used for colour and tannin extraction.

