

Landskroon Shiraz 2017

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% Shiraz

winery : Landskroon Wines

winemaker : Michiel du Toit

wine of origin : Paarl

analysis : alc : 14.50 % vol rs : 2.80 g/l pH : 3.58 ta : 5.80 g/l va : 0.65 g/l so2 :
101 mg/l fso2 : 44 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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