

Landskroon Paul de Villiers Shiraz 2016

This Shiraz has been made from grapes picked at optimum ripeness and vinified using a combination of modern and traditional techniques. This wine is full bodied with lovely rich berry fruit flavours and piquant pepper supported by tones of spicy smoky oak gained from aging in a combination of new French and American oak barriques.

An ideal accompaniment to most meats and cheeses, this wine can be enjoyed now but will benefit from further careful maturation..

variety : Shiraz | 100% Shiraz

winery : Landskroon Wines

winemaker : Michiel du Toit

wine of origin : Paarl

analysis : **alc** : 14.00 % vol **rs** : 3.40 g/l **pH** : 3.50 **ta** : 5.60 g/l **va** : 0.81 g/l **so2** : 115 mg/l **fso2** : 40 mg/l

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

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

ageing : 6 -7 years

about the harvest: Specially selected grapes were harvested at 24.5°B.

in the cellar : The grapes were harvested at 24.5°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.

