

## Landskroon Paul de Villiers Reserve 2016

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** : 3.40 g/l **pH** : 3.44 **ta** : 5.80 g/l **va** : 0.49 g/l **so2** : 105 mg/l **fso2** : 26 mg/l

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

**pack** : Bottle **size** : 0 **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 2016/

