

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 **fs02**: 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/



Landskroon Wines

Paarl

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