

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/

