

Landskroon Paul de Villiers Reserve 2017

Complex flavour of dark fruit and oak. A full bodied wine with elegant and well integrated tannins.

An ideal accompaniment to most meats and cheese platter of charcuterie and artisanal cheeses. Serve at 16 - 19°C.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Landskroon Wines

winemaker : Paul de Villiers

wine of origin : Paarl

analysis : alc : 14.00 % vol rs : 1.90 g/l pH : 3.42 ta : 5.60 g/l

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

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

Old Mutual Trophy Wine Show 2019 - Bronze
Platter Wine Guide 2020 - 4 Stars; Good Value

ageing : 5 - 6 Years

in the cellar :

After destalking and the addition of selected yeasts, the juice, together with the skins were allowed to ferment in stainless steel tanks at controlled temperatures between 25°C and 27°C. Punch down method was used for colour and tannin extraction.

Wine aged for 18 months in new and 2nd fill French oak barrels.

