

Landskroon Cabernet Franc/Merlot 1999

A soft, easy drinking blend of Merlot and Cabernet Franc with berryfruit aromas.

variety : Cabernet Franc | Blend
winery : Landskroon Wines
winemaker : Paul de Villiers
wine of origin : Paarl, Coastal Region
analysis : alc : 12.50 % vol rs : 3.0 g/l pH : 3.57 ta : 5.0 g/l

ageing : 4 years

in the cellar : Clone: Cabernet Franc - CF1D, Merlot - MO192
Rootstock: R99
Yield: 6 - 8 Tons/Ha
Soil: Sandy & Granite
Bush vines/trellised: Bush Vines
Irrigation: 2 x 50 mm per annum
Age of vines: 5 - 25 Years

Blend: 80% Cabernet Franc, 20% Merlot
Wood: Wood Matured (10 Months)

Vinification

Grapes were harvested at 24°B. After crushing and destemming, the juice, together with the grape skins were allowed to ferment in open tanks at a temperature between 25°C and 28°C and for a period of approximately four days. In order to optimise colour, flavour and extract uptake, the juice was only separated from the skins after it was allowed to ferment down to 5°B. Hereafter the juice was drawn off from the skins and transferred to closed fermentation tanks. Any juice remaining in the skins were recovered by using the gentle squeeze of a tank press. On completion of the fermentation process the wine was racked from the lees and finished with light gelatine and egg white fining. Blending took place just before bottling.