

## Landskroon Paul de Villiers Merlot 2016

Rich and full-bodied with a delicious flavor of berry fruits and an undertone of dark chocolate. An excellent balance of finely structured tannins, brooding dark fruits, freshness and length of aftertaste.

The quintessential Sunday Roast wine, it is as comfortable with the roasted meats, real gravy and traditional accompaniments as it is with a cut off the coals at a family barbecue or a platter of charcuterie and artisanal cheeses. Serve at 16-19°C.

**variety :** Merlot | 100% Merlot

**winery :** Landskroon Wines

**winemaker :** Michiel du Toit

**wine of origin :** Paarl

**analysis :** alc : 13 % vol   rs : 2.90 g/l   pH : 3.46   ta : 5.80 g/l

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

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

Veritas 2018-Silver

Paarl Wine Challenge 2018-Top 12

Old Mutual Trophy WineShow 2018-Bronze.

Platter Wine Guide 2019-4 Stars

2015 Platter Wine Guide - 4 Stars

2014 Veritas Awards - Gold

2014 Michelangelo International Awards - Silver

**ageing :** 5 - 6 years

**about the harvest:** Grapes were harvested at 24°B

**in the cellar :** Grapes were destemmed and transferred to open and closed stainless steel fermentation tanks. After the addition of selected yeast the juice, together with the skins, were allowed to ferment at controlled temperatures of 25°C - 27°C.

16 months-50% New French Oak, 30% 2nd fill French oak, 20% 3rd fill French oak.

