

Landskroon Cinsaut 2018

A medium bodied red wine with sweet red cherry flavours backed by attractive light oak. Soft tannins with a lingering finish.

Try with ham, pork – even with sardines, salmon. Serve chilled in summer, otherwise 16 – 19°C.

variety : Cinsaut | 100% Cinsaut

winery : Landskroon Wines

winemaker : Michiel du Toit

wine of origin : Paarl

analysis : **alc** : 14.50 % vol **rs** : 3.10 g/l **pH** : 3.41 **ta** : 5.90 g/l

type : Red **style** : Dry **body** : Medium **taste** : Fragrant **wooded**

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

ageing : Enjoy now or within the next 2 years.

about the harvest: Grapes were harvested during the cool of the day at 24.5°B.

in the cellar : Grapes were destalked and transferred into closed fermenters where a portion of the juice was withdrawn to achieve better concentration and color. Fermented between 25-26 °C.

Maturation: French oak

Bottling Date: 23 August 2019

