

Landskroon Pinotage 2018

A medium to full bodied wine with flavours of plum and raspberry. Hints of vanilla and oak. Soft mouthfeel and well integrated tannins.

Serve at 16°C- 19°C with most red meat dishes or game birds.

variety : Pinotage | 100% Pinotage

winery : Landskroon Wines

winemaker : Michiel du Toit

wine of origin : Paarl

analysis : alc : 14 % vol rs : 2.30 g/l pH : 3.41 ta : 6.0 g/l

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

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

Vitis Vinifera Awards 2020 - Gold

Platter's Wine Guide 2021 - Good Value & 3.5 Stars

ageing : Enjoy now or within the next 3 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 24°B

in the cellar :

Grapes were harvested, 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 – 28°C.

12 Months – New, 2nd fill and 3rd fill French and American oak barrels.

