

Landskroon Paul de Villiers Merlot 2017

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 : Fanie Geysler

wine of origin : Paarl

analysis : alc : 14.00 % vol rs : 2.30 g/l pH : 3.38 ta : 5.50 g/l

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

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

2019 Six Nations Wine Challenge - Gold

2019 Old Mutual Trophy Wine Show - Silver

2020 Platter Wine Guide - 4 Stars

2020 Veritas Awards - Silver Outstanding

ageing : This wine can be enjoyed now, but will benefit from further careful maturation of 5 - 6 years.

On the South Western Slopes of the iconic Paarl Mountain lies the beautiful Landskroon Wine Estate.

Five generations of passionate winemakers have contributed to making Landskroon one of Paarl's leading wine brands.

The current cellar master, Paul de Villiers , proudly continues this heritage as the 5th generation of the family at Landskroon.

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°- 27°C.

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

