

## Landskroon Cinsaut 2019

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 :** Fanie Geysler

**wine of origin :** Paarl

**analysis :** alc : 14.86 % vol    rs : 3.50 g/l    pH : 3.45    ta : 6.00 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.

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 brand.

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

**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**in the cellar :** Grapes were destalked and transferred into closed fermenters where a portion of the juice was withdrawn to achieve better concentration and color.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 staves.

