

Landskroon Paul de Villiers Cabernet Sauvignon 2019

The grapes for this wine are carefully selected. Bright ruby colour, earthy aromas together with ripe mulberry and blackcurrant. A vast array of flavours fills the palate.

An ideal accompaniment to most meats and cheese platter of charcuterie and artisanal cheeses. Serve at 16° - 19°C.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Landskroon Wines

winemaker : Fanie Geysler

wine of origin : Paarl

analysis : alc : 14.00 % vol rs : 2.90 g/l pH : 3.50 ta : 6.20 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

2022 Platter's Wine Guide - 4 Stars

2021 Veritas Awards - Bronze

ageing :

5 to 6 years of careful cellaring will promote added complexity.

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

about the harvest: Grapes for this wine were handpicked at 24°B from selected clones of Cabernet Sauvignon vineyards.

in the cellar : After destalking and the addition of selected yeast, the juice together with the skins were allowed to ferment in stainless steel tanks at controlled temperatures between 25°C and 27°C .

16 months - 70% French and 30% American oak. New barrel component is 60% and the rest 2nd fill barrels.

