

Landskroon Pinotage 2022

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 : Fanie Geysler

wine of origin : Paarl

analysis : alc : 14.00 % vol rs : 2.20 g/l pH : 3.41 ta : 5.70 g/l

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

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

ageing : This wine can be enjoyed now, or within the next 5 to 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 cellarmaster, 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, destemmed and transferred to open and closed stainless steel fermentation tanks.

in the cellar :

After the addition of selected yeast, the juice, together with the skins, were allowed to ferment at controlled temperatures of 25°C – 28°C.

Maturation: 12 Months in new, 2nd fill and 3rd fill French and American oak barrels.

