

Landskroon Cape Vintage 2022

A dark coloured fortified wine with beautiful aromas of spicy black prunes and tobacco. Rich and smooth with flavours of concentrated berries.

Serve on its own or with matured cheese and fresh nuts after dinner.

variety : Tinta Barocca | 50% Tinta Barocca, 30 % Tinta Amarela, 14% Touriga Nacional, 6% Souzão

winery : Landskroon Wines

winemaker : Fanie Geysler & Kaylin Baxter

wine of origin : Paarl

analysis : **alc** : 18 % vol **rs** : 101.5 g/l **pH** : 3.33 **ta** : 5.40 g/l **va** : 0.50 g/l **so2** : 84 mg/l **fso2** : 14 mg/l

type : Fortified **style** : Sweet **body** : Full **taste** : Fragrant **wooded**

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

2024 Platters Wine Guide - 4 Stars

2024 Veritas Awards - Silver

ageing : Enjoy now and over the next 5 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 28°B

in the cellar :

The grapes were destalked and transferred to open fermentation tanks. Regular punch downs ensured good colour and tannin extraction. After a partial fermentation the wine was fortified to approximately 19.0 Vol. % with the addition of matured brandy spirits. Wine was allowed to settle for two weeks before racking to 225 L oak barrels for finishing.

Maturation: 20 months in old French oak barrels 225L.

