

Landskroon Paul de Villiers Reserve 2021

A wine with an influx of dark berries, plum, mulberry surrounded with almonds, provide a welcoming feel to a roasted Karoo lamb shank. Bold, but not overpowering tannins gives a well-balanced and elegant mouthfeel.

An ideal accompaniment to most meats and cheeses.

variety : Cabernet Sauvignon | 40% Cabernet Sauvignon, 35% Merlot, 10% Malbec, 10% Cabernet Franc, 5% Petit Verdot

winery : Landskroon Wines

winemaker : Fanie Geysler, Kaylin Baxter

wine of origin : Paarl

analysis : alc : 14.00 % vol rs : 2.60 g/l pH : 3.48 ta : 6.00 g/l

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

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

2024 Michelangelo Awards - Double Gold
2024 Veritas Awards - Silver
2024 Tim Atkin SA Special Report - 92 Points
2024 National Wine Challenge - Top 100 and Double Platinum
2024 Platter's Wine Guide - 4.5 Stars

ageing : 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 optimum ripeness.

in the cellar : Grapes were vinified separately in open fermenters using the punch down method for colour and tannin extraction. Components aged separately before careful blending.

