

## Landskroon Cabernet Franc 2002

Concentrated, elegant tobacco and fruit flavours with a touch of spicy wood. Can be enjoyed now, but will improve with further bottle maturation.

**variety** : Cabernet Franc | 100% Cabernet Franc

**winery** : Landskroon Wines

**winemaker** : Paul de Villiers

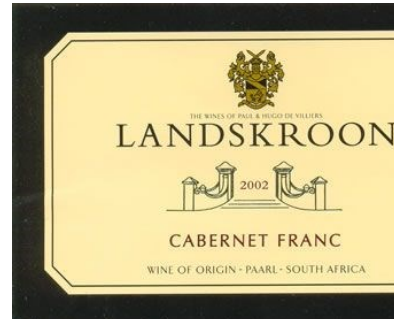
**wine of origin** : Paarl, Coastal Region

**analysis** : **alc** : 13.50 % vol **rs** : 2.80 g/l **pH** : 3.47 **ta** : 5.50 g/l

**type** : Red **style** : Dry **body** : Medium

John Platter 2004 - 3½ stars

Veritas 2003 - Silver



**ageing** : 4 years.

**in the vineyard** : Origin: Paarl, Coastal Region

Climate: Winter Rainfall approximately 600mm per annum. The estate is situated along the south western slopes of Paarl Mountain at an altitude of between 140 and 250 meters and benefits from cooling summer breezes from the Atlantic Ocean.

Irrigation: Limited irrigation of between 50 and 100mm is applied during drier summers in order to allow for optimum development and ripening of grapes.

Soils: Vary from decomposed granited to well drained sandy loam with gravel underlays.

Coopers: Sylvain, Schahinger & Trust.

Age of vines: 4 - 25 years

Clones: CF1D

Rootstock: R99

Vines per hectare: 3000

Soil: Sandy loam and decomposed granite

Trellising: Bush vines and cordon trellised

Yield: 6 - 8 tons per hectare

**about the harvest**: The grapes were harvested at 24° Balling.

**in the cellar** : The grapes were destemmed and transferred to open fermentation tanks. After the addition of selected yeast the juice, together with the skins, were allowed to ferment at controlled temperatures of 25°C to 28°C. During fermentation the juice was pumped over the cap to cool the cap and to optimise flavour and colour extraction. At 5° Balling, juice was drained from the skins and fermentation allowed to continue in closed tanks in contact with French staves. Any juice remaining in the skins were recovered with the use of a gentle tank press. After allowing for malolactic fermentation the wine was racked from the lees stabilised before bottling.

Barrel maturation: Staves

Type of Wood: French oak

Bottling date: 24 June 2003