

Landskroon Cabernet Sauvignon 1998

Bright ruby colour, complex earthy nose with layers of fruit flavours like dark ripe cherry; different French cooperages add vanilla flavours, entwined with hints of mintiness and balsam. On the palate the persistent tannins develop in a soft texture balanced with the acid content. Very accessible wine at this stage, another 4 - 8 years of ageing will add to the complexity of the wine.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Landskroon Wines

winemaker : Paul de Villiers

wine of origin : Paarl, Coastal Region

analysis : alc : 13.00 % vol rs : 3.10 g/l pH : 3.48 ta : 6.30 g/l

ageing : 4 - 8 years

in the cellar : Grapes were harvested at 24Â°B. After crushing and destemming, the juice, together with the grape skins were allowed to ferment in open tanks at a temperature between 25Â°C and 28Â°C and for a period of approximately four days. In order to optimise colour, flavour and extract uptake, the juice was only separated from the skins after it was allowed to ferment down to 5Â°B. Hereafter the juice was drawn off from the skins and transferred to closed fermentation tanks. Any juice remaining in the skins were recovered by using a gentle squeezing. On completion of the fermentation process the wine was racked from the lees and after giving it a light gelatine fining, transferred to oak casks for further maturation.

