

## Landskroon Cinsaut Shiraz 2003

Creamy toffee and red fruit nose. Well-made, juicy ripe wine which is nicely attractive. Very good fruit and acidity with good tannins.

**variety** : Cinsaut | 79% Cinsaut, 21% Shiraz

**winery** : Landskroon Wines

**winemaker** : Paul de Villiers

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

**analysis**: **alc** : 14.0 % vol **rs** : 2.3 g/l **pH** : 3.45 **ta** : 6.7 g/l **va** : 0.45 g/l **so2** : 86 mg/l **fso2** : 35 mg/l

**type** : Red **style** : Dry **body** : Light **wooded**

Wine-of-the-Month-Club Best Value Award - Non Bordeaux-style Red Blend out of 27 wines.

**ageing** : Keep for 4 years.

**in the vineyard** : Winter rainfall approximately 600mm per annum. 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 granites to well drained sandy loam with gravel underlays.

**in the cellar** : The two wines that were used to make up this blend were separately harvested at 23Â°B. The grapes were destalked and juice and skins were transferred to open fermentation tanks and 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 was recovered by using a gentle squeeze of a tank press. On completion of the fermentation process the wine was racked from the lees. Blending took place approximately 3 months after the fermentation was completed. The wine was then stabilized and bottled.