

Landskroon Paul de Villiers Shiraz 2002

Characteristic smoky flavour and rich fruitiness with bright ruby colour. Spicy cherry aromas with lively raspberry flavours, complemented by good but subdued oakiness. Lengthy finish.

variety : Shiraz | 100% Shiraz

winery :

winemaker : Paul de Villiers

wine of origin :

analysis : alc : 14.5 % vol rs : 2.6 g/l pH : 3.52 ta : 5.5 g/l

type : Red **wooded**

pack : Bottle **size :** 0 **closure :** 0

John Platter 2004 - 3½ Stars

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Wine-of-the-Month Classic Wine Trophy 2003 - Gold

Veritas Awards 2004 - Silver

Wine Magazine Best Value Award for 2005

ageing : Drinkable now uptill 6 years.

in the vineyard : Age of Vines: 5 - 25 years

Vines per hectare: 3000

Soil: Sandy loam and decomposed granite

Trellising: Bush vines

Yield: Shiraz - 6 - 8 tons per hectare

about the harvest: Grapes were harvested at 24°B, destemmed and transferred to open fermentation tanks.

in the cellar : After the addition of selected yeasts, the juice, together with the skins, were allowed to ferment at controlled temperatures of 25°C and 28°C. During fermentation, skins that tend to rise to the top were regularly pushed down to cool the cap and to optimise flavour and colour extraction. At 5°B, juice was drained from the skins and the fermentation allowed to continue in closed tanks. Any juice remaining in the skins were recovered with the use of a gentle tank press. After allowing for malolactic fermentation to complete, the wine was racked from the lees and transferred to 225 L oak barrels for maturation.