



LANDSKROON

THE WINES OF PAUL & HUGO DEVILLIERS

SOUTH AFRICA

Paul De Villiers Cabernet Sauvignon 2018

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.

CELLARMASTER: Paul de Villiers

WINEMAKER: Michiel du Toit

ASSISTANT WINEMAKER: Dani Brown

ORIGIN: Paarl




CULTIVAR: 100% Cabernet Sauvignon

ANALYSIS: ALC.14.50% R.S. 2.60g/1 T.A. 6.60g/1 PH. 3.40

VINIFICATION: Grapes for this wine were handpicked at 24^hB from selected clones of Cabernet Sauvignon vineyards. After destalking and the addition of selected yeasts, the juice, together with the skins were allowed to ferment in stainless steel tanks at controlled temperatures between 25°C and 27°C. Punch down method was used for colour and tannin extraction.

MATURATION: 16 months - 70% French and 30% American oak. New barrel component is 63% and the rest 2nd fill barrels.

BOTTLING DATE: 14 October 2019

	5 to 6 years of careful cellaring will promote added complexity.
	The grapes for this wine are carefully selected. Bright ruby colour, earthy aromas together with ripe mulberry and blackcurrant. A vast array of flavours fills the palate.
	An ideal accompaniment to most meats and cheese platter of charcuterie and artisanal cheeses. Serve at 16° - 19°C.

ACCOLADES: Michelangelo International Wine Awards 2020 - Double Gold | Platter's Wine Guide 2021 - 4 Stars | Veritas Awards 2020 - Bronze

