



LANDSKROON

THE WINES OF PAUL & HUGO DEVILLIERS

SOUTH AFRICA

Paul de Villiers The Heritage Cinsaut 2022

On the South Western slopes of the iconic Paarl Mountain lies the beautiful Landskroon Wine Estate.

The current cellar master, Paul de Villiers, proudly continues this heritage as the 5th generation of the family at Landskroon since 1874. In 1974 the first wine, a Cinsaut, was bottled at Landskroon. In 2024, 50 years later, we commemorate this occasion with the **The Heritage Cinsaut 2022**.

CELLARMASTER: Paul de Villiers

WINEMAKER: Fanie Geysler

ASSISTANT WINEMAKER: Kaylin Baxter

ORIGIN: Paarl

CULTIVAR: 100% Cinsaut

ANALYSIS: ALC. 14% R.S. 2.38g/l T.A. 5.5g/l PH. 3.47

VINIFICATION: Grapes from selected parts of a 19-year-old bush vineyard were hand-picked in the early morning to take advantage of the cool climate and to capture fresh fruit flavours. The harvest was done at 24°B. After crushing, the mash was cooled down to about 14°C and kept at that temperature for 24 hours to extract more fruity flavours from the skins. Inoculation with a selected wine yeast strain then followed. The yeast selection was specifically done to enhance and extract the most delicate fruity aromas from this special grape variety.

MATURATION: After fermentation, malolactic fermentation also took place in the tank. The wine was then transferred to 2nd and 3rd fill French oak barrels to mature for 12 months prior to bottling.

BOTTLING DATE: 31 January 2024



Can be enjoyed now but will improve with careful maturation for the next 5 - 10 years.



A medium bodied red wine with sweet red cherry flavours backed by attractive light oak. Soft tannins with lingering finish.



Great food partners are ham, pork, chicken with chorizo or even with sardines and salmon. Serve lightly chilled in summer, otherwise between 16 – 19°C.

