



LANDSKROON

THE WINES OF PAUL & HUGO DEVILLIERS

SOUTH AFRICA

Paul De Villiers Merlot 2017

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% Merlot

ANALYSIS: ALC.14.00% R.S. 2.30g/1 T.A. 5.50g/1 PH. 3.38

VINIFICATION: Grapes were harvested at 24°B, destemmed and transferred to open and closed stainless steel fermentation tanks. After the addition of selected yeast, the juice, together with the skins, were allowed to ferment at controlled temperatures of 25°- 27°C.

MATURATION: 16 months - 50% New French oak, 30% 2nd fill French oak, 20% 3rd fill French oak.

BOTTLING DATE: 27 November 2018

	This wine can be enjoyed now, but will benefit from further careful maturation of 5-6 years.
	Rich and full-bodied with a delicious flavour of berry fruits and an undertone of dark chocolate. An excellent balance of finely structured tannins, brooding dark fruit, freshness, and length of aftertaste.
	The quintessential Sunday Roast wine, it is as comfortable with the roasted meats, real gravy, and traditional accompaniments as it is with a cut off the coals at a family barbecue or a platter of charcuterie and artisanal cheeses. Serve at 16 - 19°C.

ACCOLADES: Six Nations Wine Challenge 2019 - Gold | Old Mutual Trophy Wine Show 2019 - Silver | Platter's Wine Guide 2020 - 4 Stars | Veritas Awards 2020 - Silver/Outstanding

