



LANDSKROON

THE WINES OF PAUL & HUGO DEVILLIERS

SOUTH AFRICA

Bush Camp Our Daily Red 2021

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: Fanie Geysler

ASSISTANT WINEMAKER: Kaylin Baxter

ORIGIN: Paarl

CULTIVAR: 49 % Cinsaut, 38% Shiraz, 7% Cabernet Franc, 4% Petit Verdot, 2% Malbec

ANALYSIS: ALC. 14.00% R.S. 1.90g/l T.A. 6.00g/l PH. 3.36

VINIFICATION: The varietals used to make up this blend were harvested separately at 24.5°C. The grapes were destalked, the juice and skins were transferred to fermentation tanks and allowed to ferment down to 5°C before pressing.

MATURATION: Cinsaut – French oak staves & Shiraz – aged for 8 months in 3rd fill French oak barrels.

BOTTLING DATE: 18 May 2023



Enjoyed now or within the next 3 years.



A medium-bodied, soft and fruity wine with a lingering finish.



Serve with light barbequed meals or smoked chicken. Serve chilled in summer, otherwise 16°-19°C.

ACCOLADES: Platter's Wine Guide 2024 – 3 Stars

