

# LANDSKROON

S O U T H A F R I C A  
THE WINES OF PAUL & HUGO DE VILLIERS



Effective 1<sup>st</sup> March 2013 - Updated 5<sup>th</sup> March 2013

Prices are ex cellar door; include VAT & subject to change without prior notice.

<b>LANDSKROON RANGE</b>	<b>PER CASE: 6 x 750ml</b>	<b>PER BOTTLE: 750ml</b>	<b>ORDER IN BOTTLES</b>
<b>WHITE WINES (Screwcap)</b>			
<b>Chenin Blanc (Dry) 2012</b> Medium to full bodied. Delicious lemon/ lime and peach tones on a dry palate. Crisp and refreshing for everyday enjoyment and as an accompaniment to salads, fish and white meat dishes. <b>Best Value Wine Guide 2013 - 2½ Stars; Veritas 2012 - Bronze; Platter Wine Guide 2013 - 3 Stars</b> Exceptionally drinkable & well priced; Houston Uncorked International Wine Competition 2012 - Silver Medal & Reserve Class Champion; <b>Best Value Imported White Wine: Twin Cities Food &amp; Wine Show, Minneapolis, Minnesota - USA</b>	204.00	34.00	
<b>Sauvignon Blanc 2012</b> Supple, easy drinking with hints of green figs and grassiness followed by tropical flavours on the palate. <b>Platter Wine Guide 2013 - 2½ Stars</b> Exceptionally drinkable & well priced	246.00	41.00	
<b>Chardonnay 2012</b> This unwooded Chardonnay shows crisp fruit acidity which adds liveliness to this wine. Generous tropical flavours taper to a fresh figgy conclusion and a dry finish. <b>Platter Wine Guide 2013 - 3 Stars</b>	246.00	41.00	
<b>Blanc de Noir (Off-Dry) 2012</b> Pale coral colour. Softly fruity with a crisp finish. Medium bodied, from 100% Pinotage. To be enjoyed on its own or as a food partner to salads, fish and light meat dishes.	210.00	35.00	
<b>Chenin Blanc (Off-Dry) 2012</b> Medium bodied. Lemon and peach tones abound on this charming, crisp and refreshing wine. Suitable for everyday enjoyment and a good partner to smoked / braised fish dishes and summery lunch dishes. <b>Best Value Wine Guide 2013 - 3½ Stars; Platter Wine Guide 2013 - 3 Stars</b> Exceptionally drinkable & well priced	204.00	34.00	
<b>Paul Hugo White 2012</b> A medium bodied blend of Chenin Blanc and Sauvignon Blanc - fresh and easy drinking. <b>Best Value Wine Guide 2013 - 2½ Stars; Platter Wine Guide 2013 - 2½ Stars</b> Exceptionally drinkable & well priced	210.00	32.00	
<b>Grape Juice (White &amp; Sparkling) ~ not for tasting, 500ml</b>	(24 Pack) 312.00	(500ml) 13.00	
<b>RED WINES</b>			
<b>Paul Hugo Red 2011 (screwcap)</b> A blend of the classic cultivars Cabernet Franc, Shiraz and Merlot creates an accessible wine with good concentration of fruit and flavour. <b>Best Value Wine Guide 2013 - 4 Stars; Platter Wine Guide 2013 - 2 Stars</b>	210.00	32.00	
<b>Cinsaut 2011</b> Bright red colour. Berry, smokey tones are forthcoming on nose and palate. Light, easy- drinking, suitable with cold meats and light meals. Delicious and sweet tempered. <b>Platter Wine Guide 2013 - 2 Stars</b>	198.00	33.00	
<b>Cinsaut/Shiraz 2010</b> This popular blend is lightly oaked and now also includes Touriga Nacional and Cabernet Franc to enhance complexity.	216.00	36.00	
<b>Cabernet Franc/Merlot 2011</b> A medium bodied wine offering and array of plum, berries and meaty flavours. Dry finish with well-integrated tannin structure. Recommended as a good food partner to roasts and venison. <b>Platter Wine Guide 2013 - 3 Stars</b>	264.00	44.00	
<b>Pinotage 2012</b> Ripe, sweet raspberry, cherry fruit and vanilla spiciness. French oak finish. Vibrant and fresh, suitable for a broad spectrum of foods. <b>2011 vintage: Best Value Wine Guide 2013 - 2½ Stars; Platter Wine Guide 2013 - 3 Stars</b> Exceptionally drinkable & well priced	318.00	53.00	
<b>Merlot 2012</b> Brilliant ruby colour. Full bodied with ripe plum, cherry fruit, delicately structured and early drinkable. To be enjoyed on its own with roasts and a variety of other meat dishes. Matured in French oak. <b>2011 vintage: Best Value Wine Guide 2013 - 2½ Stars; Platter Wine Guide 2013 - 3 Stars</b> Exceptionally drinkable & well priced	318.00	53.00	
<b>Shiraz 2011</b> Bright ruby colour, cherry and smoky aromas with lively raspberry fruit flavour. Matured in French oak which complements the fruit and adds a lengthy finish. Consistently one of the top wines in the Landskroon range. <b>Platter Wine Guide 2013: 3 Stars</b> Exceptionally drinkable & well priced	318.00	53.00	
<b>Cabernet Sauvignon 2011</b> Bright ruby colour, complex earthy nose with layers of fruit flavours like dark ripe cherry, different French barriques add vanilla flavours, entwined with hints of mint and balsam. Complex and balanced, good potential for bottle maturation. <b>Veritas 2012 - Gold; Platter Wine Guide 2013 - 3 Stars</b>	318.00	53.00	
<b>SWEET DESSERT WINE</b>			
<b>Cape Vintage (Port )2010</b> A wine with power and refinement, in true Landskroon tradition. Made from Tinta Barocca, Tinta Amarella, Souzao and Touriga Nacional. <b>Veritas 2012 - Silver; Winemakers` Choice Awards 2012 - Diamond Award; Platter Wine Guide 2013 - 4 Stars</b>	438.00	73.00	
<b>RED WINES</b>			
<b>PAUL DE VILLIERS RANGE</b> A selection of premium wines labeled as a tribute to Paul and Hugo's father who initiated the planting of noble reds at Landskroon.			
<b>Paul de Villiers Shiraz 2010</b> Partially barrel-fermented and aged in all new American oak. Berry and subtle herbal whiffs. Bold fruit on the midpalate and gorgeous spicy oak. <b>Veritas 2011 - Silver, Michelangelo International Wine Awards 2012 - Silver; Platter Wine Guide 2013 - 4 Stars</b>	474.00	79.00	
<b>Paul de Villiers Cabernet Sauvignon 2011</b> 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. Matured in all-new French barriques. <b>2010 vintage: Michelangelo International Wine Awards 2012 - Gold ; Platter Wine Guide 2013 - 4 Stars</b>	474.00	79.00	
<b>Paul de Villiers Reserve 2010</b> Blend of Shiraz, Merlot with Touriga Nacional and Cabernet Sauvignon. Full bodied, characterful red, generous spiced fruit flavours. World-class wine. <b>Old Mutual Trophy Wine Show 2012 - Bronze; Platter Wine Guide 2013 - 4 Stars</b>	474.00	79.00	

Pryse/Pryse 2013/Ex-Farm E-Mail 2013 March 1<sup>st</sup>

**PAYMENT DETAILS**

<b>CREDIT CARD</b> (Number must include the last three digits displayed at the back of your credit card.)  Card no: _____  Card type:    MASTER    VISA    DC    AMEX  Expiry Date: ____ / ____ Signature: _____		<b>ELECTRONIC TRANSFER</b> (kindly fax confirmation of transfer)  Account Name: <i>Landskroon Wines</i>  Branch: ABSA Paarl Mall  Code: 632-005  Account no: 740 490 273	
DETAILS OF RECIPIENT		TITLE: _____ NAME: _____	
DELIVERY ADDRESS			
TELEPHONE NUMBER		Work: _____ Home: _____	
CELLPHONE			
FAX NUMBER			
E-MAIL			

**THE SEABOURNE INXPRESS ~ LOCAL TRANSPORT RATES  
1 APRIL 2012**

*Transit time approximately 2 - 3 days*

*Please contact us for **NATIONAL & EXPRESS** deliveries rates*

**Farms, Mines, Hospital, Chain Stores & Game Lodges attract a surcharge which will be quoted on an ad- hoc basis**

DESTINATIONS	CPT	CPT- O/L	JNB PRY	DUR PLZ GRJ JNB-O/L PRY-O/L	BFN KIM PTG DUR - O/L PLZ - O/L GRJ-O/L	ELS BFN - O/L KIM - O/L PTG - O/L	ELS- O/L
No of Bottles	Zone 1	Zone 2	Zone 3	Zone 4	Zone 5	Zone 6	Zone 7
6	R 77.98	R 146.20	R 116.96	R 136.46	R 146.20	R 154.33	R 165.70
12	R 77.98	R 146.20	R 116.96	R 136.46	R 146.20	R 154.33	R 165.70
18	R 95.03	R 185.19	R 165.70	R 190.88	R 241.43	R 222.56	R 243.67
24	R 112.10	R 224.18	R 214.43	R 245.30	R 282.66	R 290.79	R 321.65
30	R 129.15	R 263.17	R 263.17	R 299.72	R 350.89	R 359.02	R 399.63
36	R 146.20	R 302.16	R 311.90	R 354.14	R 419.12	R 427.25	R 477.60
42	R 163.26	R 341.14	R 360.64	R 408.56	R 487.35	R 495.48	R 555.58
48	R 180.32	R 380.13	R 409.37	R 462.99	R 555.58	R 563.71	R 633.55
54	R 197.38	R 419.12	R 458.11	R 517.40	R 623.81	R 631.94	R 711.53
60	R 214.43	R 458.11	R 506.84	R 571.82	R 692.04	R 700.16	R 789.51

**All Rates are Inclusive of:**

Insurance (cover up to max R 1 000.00), VAT, fuel levies, special packaging can be provided, and this will be charged accordingly.

**Zone Information:**

<b>Zone 1</b>	Central suburbs of Cape Town
<b>Zone 2</b>	Regional areas outside of Cape Town
<b>Zone 3</b>	Central suburbs of JHB & Pretoria
<b>Zone 4</b>	Central suburbs of Durban, Port Elizabeth & George. As well as the regional areas outside of JHB & Pretoria
<b>Zone 5</b>	Central suburbs of Bloemfontein, Kimberley & Pietersburg. As well as the regional areas outside of Durban, Port Elizabeth & George