



VAN LOVEREN



WINES OF DISTINCTION

CHRISTINA VAN LOVEREN CABERNET SAUVIGNON



CELLARMASTER'S NOTES: A well-balanced showcase Cabernet Sauvignon. The wine was matured in new French oak barrels and has a dark rich colour with billowing blackberry fruit, dark chocolate and tobacco and cloves flavours, with a soft minty finish

STYLE: A barrel-matured, full-bodied red wine

CULTIVAR: 100% Cabernet Sauvignon

TONS PER HECTARE: 8 t/ha

AGE OF VINE: 11 Years old

SOILS: Sandstone; Karoo

TRELLISING: 4 Wire Perold system

IRRIGATION: Drip irrigation controlled by a computer system through meters and tensiometers

HARVESTING: Harvesting is done by hand

VINIFICATION: Hand selected and -picked from a single vineyard. Minimum intervention in the natural process of vinification allows the cultivar to express its individual characteristics and the terroir of its origin. The wine was matured in 100% New French Oak barrels for 14 months.

ANALYSIS: **Alc:** 14.08% **R/S:** 2.4g/l **T/A:** 6.0g/l **pH:** 3.56

MATURATION POTENTIAL: Will gain in complexity with 3 - 5 years of bottle maturation.

CASE SIZE: 6 x 750ml

BOTTLE BARCODE: 600 2269 000 313

CASE BARCODE: 1600 2269 000 310

FOOD SUGGESTIONS

Enjoy with rich meat dishes, smoked foods, stews & venison

AWARDS & ACCOLADES:

4 stars - 2010 John Platter Guide

4 stars Wine Magazine (April 2009)

Gold - 2008 Veritas Awards