



VAN LOVEREN



WINES OF DISTINCTION

CHRISTINA VAN LOVEREN CHARDONNAY



CELLARMASTER'S NOTES: A well-balanced, single vineyard wine. Typical citrus and buttery aromas are complimented by toasty oak derived from new French oak barrels. Full, dry finish.

STYLE: Premium quality. Full-bodied, oak-matured white wine

CULTIVAR: 100% Chardonnay

TONS PER HECTARE: 8 t/ha

AGE OF VINE: 18 Years old

SOILS: Limestone

TRELLISING: 4 Wire Perold system

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

HARVESTING: Harvesting is done by hand at night

VINIFICATION: Produced from hand-selected grapes from a single vineyard. Fermented & matured in 100% new French Oak barrels for 5 months. Regularly stirred on the lees

ANALYSIS: **Alc:** 14.28% **R/S:** 1.6g/l **T/A:** 7.4g/l **pH:** 3.11

MATURATION POTENTIAL: Will gain complexity with 2 to 3 years of bottle maturation

CASE SIZE: 6 x 750ml

BOTTLE BARCODE: 600 2269 000 177

CASE BARCODE: 1600 2269 000 174

FOOD SUGGESTIONS

A serious wine to accompany fine cuisine. Good shellfish, grilled fish, rich chicken dishes and creamy pastas

AWARDS & ACCOLADES:

4 stars WINE Magazine (November 2010)

3.5 stars - 2010 John Platter Guide

Double Gold - 2008 Veritas Awards

"The limestone soils of Robertson are the promised land for minerally Chardonnays like this one" - Neil Pendock