



# VAN LOVEREN



## WINES OF DISTINCTION

### CHRISTINA VAN LOVEREN NOBLE LATE HARVEST



**CELLARMASTER'S NOTES:** A delicate dessert wine with notes of dried peaches and honeysuckle on the palate.

**STYLE:** A premium quality, full bodied Noble Late Harvest

**CULTIVAR:** 100% Rhine Riesling

**TONS PER HECTARE:** 3 t/ha

**AGE OF VINE:** 13 Years old

**SOILS:** 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:** The grapes were harvest late in the season at 31 degrees Balling and cold fermented. Minimum intervention in the natural process of vinification allows the cultivar to express its individual characteristics and the soil of its origin. Fermentation was stopped at 70g/l sugar with filtration.

**ANALYSIS:** **Alc:** 10.75% **R/S:** 100g/l **T/A:** 6g/l **pH:** 3.57

**MATURATION POTENTIAL:** 5 - 6 Years

**CASE SIZE:** 12 x 375ml

**BOTTLE BARCODE:** 600 2269 000 641

**CASE BARCODE:** 1600 2269 000 648

#### FOOD SUGGESTIONS

Enjoy on its own as an aperitif or after dinner with nougat or desserts such as Creme Caramel, Topsy Tart and Caramelised Lemon Tart

**AWARDS  
& ACCOLADES:**

**4 stars - 2010 John Platter Guide**