



# VAN LOVEREN



WINES OF DISTINCTION

## CHRISTINA VAN LOVEREN SAUVIGNON BLANC



**CELLARMASTER'S NOTES:** This single vineyard Sauvignon Blanc is full-bodied with a typical grassy character. Fresh, herbaceous tones are balanced with apple, tropical fruit and green fig on the palate to ensure a elegant, lingering finish

**STYLE:** A fruit-driven dry white wine

**CULTIVAR:** 100% Sauvignon blanc

**TONS PER HECTARE:** 7 t/ha

**AGE OF VINE:** 9 Years

**SOILS:** Sandy Soil with Limestone

**TRELLISING:** 4 Wire Perold System

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

**HARVESTING:** Hand-picked and harvested at night

**VINIFICATION:** Cold fermentation, unwooded. Minimal intervention in the natural pricess of vinification, allowing the cultivar to express its individual characteristics and the soil of the origin

**ANALYSIS:** **Alc:** 13.2% **R/S:** 3.9g/l **T/A:** 6.0g/l **pH:** 3.32

**MATURATION POTENTIAL:** 1-2 years

**CASE SIZE:** 6 x 750ml

**BOTTLE BARCODE:** 600 2269 000 900

**CASE BARCODE:** 1600 2269 000 907

### FOOD SUGGESTIONS

Food suggestions: Ideal with salads with vinaigrette, Goat's Milk Cheese, Lemon Garnished fish-dishes and Thai Food

**AWARDS & ACCOLADES:**

New Release