



VAN LOVEREN



WINES OF DISTINCTION

CHRISTINA VAN LOVEREN SHIRAZ



CELLARMASTER'S NOTES: A full-bodied, well structured showcase Shiraz. The wine was matured in new French oak barrels and has a light peppery scent of ripe berries, perfume and spice and will gain complexity.

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

CULTIVAR: 100%

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: Hand harvested

VINIFICATION: Produced from hand selected grapes from a single vineyard. Matured in 10% American and 90% New French Oak barrels. Minimum intervention in the natural process of vinification allows the cultivar to express its individual characteristics and the terroir of its origin.

ANALYSIS: **Alc:** 14.89% **R/S:** 2.9g/l **T/A:** 6.3g/l **pH:** 3.58

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

CASE SIZE: 6 x 750ml

BOTTLE BARCODE: 600 2269 000 009

CASE BARCODE: 1600 2269 000 006

FOOD SUGGESTIONS

A serious wine to accompany fine cuisine. Good with red meat dishes, aged steak, hearty stews and smoked meat & chicken

AWARDS & ACCOLADES:

4 stars - 2010 John Platter Guide

Silver - 2009 Classic Wine Trophy

Silver - 2009 Selections Mondiales de Strains Canada