



VAN LOVEREN



WINES OF DISTINCTION

FIVE'S RESERVE BRANDY



FOOD SUGGESTIONS

Enjoy as an apéritif served in a high ball glass with sparkling water, or on the rocks after heavier meat dishes, or as a dessert wine to complement sweet dishes such as nougat. Serve with ice.

DESCRIPTION:	Pure double distilled pot still brandy matured in 300 liter French Limousin oak barrels for at least 5 years where after blended with 50% unmaturred neutral wine alcohol
COLOUR:	Golden yellow
CELLARMASTER'S NOTES:	Ripe apple and pear, combined with subtle raisin flavours enhanced with mild toasted oak and vanilla aromas. On the palate you find a medium-bodied taste with a lingering fruity aftertaste.
STYLE:	Medium bodied
CULTIVAR:	60% Chenin Blanc and 40% Colombar
TONS PER HECTARE:	10 t/ha
AGE OF VINE:	5 – 16 Years old
SOILS:	Well drained alluvial sandy soil; Karoo
TRELLISING:	4 Wire Perold system
IRRIGATION:	Drip irrigation
HARVESTING:	Combination of machine and hand harvesting
VINIFICATION:	Harvesting at a very early stage (18 °B) to ensure optimum flavours and maintain high total acidity as the only preservative. Crushed gently, racked once and thereafter cold fermentation. Fatty acids obtained by yeast cells are then distilled with the wine to ensure esterification take place at maximum levels.
ANALYSIS:	Alc: 43.2% R/S: 6,5 – 7,5g/l Ca: <10mg/l Cu: <15mg/l Fe: <0,5mg/l Methanol: <200g/hIAA
MATURATION POTENTIAL:	20+ years
CASE SIZE:	12 x 750ml
BOTTLE BARCODE:	600 2269 000 597
CASE BARCODE:	1600 2269 000 594