



VAN LOVEREN



WINES OF DISTINCTION

FIVE'S RESERVE CABERNET SAUVIGNON



CELLARMASTER'S NOTES: Rich plum and mint on the nose, followed by ripe blackcurrant, lead pencil and cigar box on the palate. Good oaking ensures a soft, toasty finish.

STYLE: Medium bodied

CULTIVAR: 100% Cabernet Sauvignon

TONS PER HECTARE: 8 t/ha

AGE OF VINE: 16 years old

SOILS: Well drained alluvial sandy soil; Karoo

TRELLISING: 4 Wire Perold system

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

HARVESTING: Hand harvested. Harvested at optimum ripeness

VINIFICATION: Minimal intervention in the natural process of vinification allow the grapes to express its unique characteristics and the soil of origin. Fermented on skins for 7 days followed by 12 months in second- and third fill French oak barrels.

ANALYSIS: **Alc:** 14.49% **R/S:** 3.7g/l **T/A:** 5.7g/l **pH:** 3.56

MATURATION POTENTIAL: 2 - 3 years

CASE SIZE: 12 x 750ml

BOTTLE BARCODE:

CASE BARCODE:

FOOD SUGGESTIONS

Great companion for Roasted turkey and quail, steak & kidney pie, Meaty casseroles.
Serve at room temp.
(± 19°C)

**AWARDS
& ACCOLADES:**