



VAN LOVEREN



WINES OF DISTINCTION

FIVE'S RESERVE CHENIN BLANC



CELLARMASTER'S NOTES: Typical varietal guava and tropical fruit on the nose with rich fruit filled, crisp palate and lingering finish.

STYLE: Fruit-driven dry white

CULTIVAR: 100% Chenin Blanc

TONS PER HECTARE: 12 t/ha

AGE OF VINE: 15 – 20 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: Grapes are hand-picked, crushed and juice is cold settled. Fermentation temperatures is kept low and post-fermentation lees contact is given to enhance flavour.

ANALYSIS: **Alc:** 13.90% **R/S:** 1.4g/l **T/A:** 6.0g/l **pH:** 3.29

MATURATION POTENTIAL: 1 - 2 years

CASE SIZE: 12 x 750ml

BOTTLE BARCODE: 600 2269 000 696

CASE BARCODE: 1600 2269 000 693

FOOD SUGGESTIONS

Enjoy with Cape Malay curry, Grilled fish, Glazed gammon and Vindaloo curries.

**AWARDS
& ACCOLADES:**

Silver - 2011 Veritas Awards