



VAN LOVEREN



WINES OF DISTINCTION

FIVE'S RESERVE MERLOT ROSE



CELLARMASTER'S NOTES: A full flavoured dry Rose with a fruity nose, abundance of cherry and ripe summer berries on the palate complimented by subtle hints of violets and spice and a gentle, lingering finish.

STYLE: Fruit-driven dry white

CULTIVAR: 100% Merlot

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: Skin contact of 3 hours ensure a rosy salmon pink colour. Cold fermented for ± 2 weeks.

ANALYSIS: **Alc:** 14.08% **R/S:** 1.8g/l **T/A:** 6.0g/l **pH:** 3.29

MATURATION POTENTIAL: 1 - 2 years

CASE SIZE: 12 x 750ml

BOTTLE BARCODE: 600 2269 000 689

CASE BARCODE: 1600 2269 000 686

FOOD SUGGESTIONS

A lovely summer wine to enjoy with Salmon, crayfish, cooked ham, Vegetable Moussaka and Ratatouille. Serve chilled (12 – 15 °C)

**AWARDS
& ACCOLADES:**

Silver - 2011 Veritas Awards