



VAN LOVEREN



WINES OF DISTINCTION

FIVE'S RESERVE PINOTAGE



CELLARMASTER'S NOTES: Uniquely South African grape variety. A complex nose of strawberry and red cherry notes is followed by refined layers of vanilla and spice on the palate. A characterful wine with a soft finish.

STYLE: Medium bodied

CULTIVAR: 100% Pinotage

TONS PER HECTARE: 15 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: Grapes were handpicked at 24 – 25 ° balling and fermented on the skins for 7 days. Wood maturation with 100% French oak staves for 8 months.

ANALYSIS: **Alc:** 14.33% **R/S:** 2.2g/l **T/A:** 5.2g/l **pH:** 3.58

MATURATION POTENTIAL: 2 - 3 years

CASE SIZE: 12 x 750ml

BOTTLE BARCODE: 600 2269 000 672

CASE BARCODE: 1600 2269 000 679

FOOD SUGGESTIONS

Enjoy with smoked pork chops, Meat and bean casseroles, Smoked snoek, Roasted chicken and mushroom dishes.

**AWARDS
& ACCOLADES:**

6/10 WINE Magazine Best Value Guide

3 stars - WINE Magazine Best Value Guide