



VAN LOVEREN



WINES OF DISTINCTION

FOUR COUSINS DRY RED



CELLARMASTER'S NOTES: A pleasant, fruit-filled unwooded red wine with ripe summer berries on the nose, followed by soft spices on the gently lingering palate.

STYLE: A lightly styled, unwooded dry red blend.

CULTIVAR: 80% Ruby Cabernet / 20% Merlot

TONS PER HECTARE: 14 t/ha

AGE OF VINE: 12 – 16 Years old

SOILS: Well drained, alluvial sandy soil

TRELLISING: 4 Wire Perold system

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

HARVESTING: Harvesting is done by hand and machine. Night harvested at optimum ripeness

VINIFICATION: 100% unwooded. Merlot and Ruby Cabernet vinified separately. Minimum intervention in the natural process allows cultivars to express their individual characteristics.

ANALYSIS: **Alc:** 14% **R/S:** 2.3g/l **T/A:** 5.3g/l **pH:** 3.65

MATURATION POTENTIAL: Enjoy while fresh and young

CASE SIZE: 6 x 1.5L

BOTTLE BARCODE: 600 2269 000 214

CASE BARCODE: 1600 2269 000 211

FOOD SUGGESTIONS

A wine for everyday enjoyment. Enjoy with red meat dishes, flavourful stews, barbecue, roast chicken and cheese platters

**AWARDS
& ACCOLADES:**

South Africa's best selling bottled brand