



# VAN LOVEREN



## WINES OF DISTINCTION

### FOUR COUSINS DRY WHITE MAGNUM



**CELLARMASTER'S NOTES:** A well-balanced, harmoniously blended, crisp white wine with cheerful tones of tropical fruit and peaches on the nose and gently lingering palate

**STYLE:** A crisp, blended dry white wine

**CULTIVAR:** 80% Colombar / 20% Sauvignon Blanc

**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. Night harvested at optimum ripeness

**VINIFICATION:** The wine was cold fermented and is a 100% unwooded blend.

**ANALYSIS:** **Alc:** 12.5% **R/S:** 2.5g/l **T/A:** 6.2g/l **pH:** 3.4

**MATURATION POTENTIAL:** 12 & 18 Months

**CASE SIZE:** 6 x 1.5L

**BOTTLE BARCODE:** 600 2269 000 368

**CASE BARCODE:** 1600 2269 000 365

#### FOOD SUGGESTIONS

A wine for everyday enjoyment. The perfect sundowner in summer. Enjoy as an aperitif, spicy oriental food, fruit and desserts

**AWARDS  
& ACCOLADES:**

South Africa's best selling bottled brand