



VAN LOVEREN



WINES OF DISTINCTION

FOUR COUSINS NATURAL SWEET WHITE



CELLARMASTER'S NOTES: A fragrant, sunshine coloured wine with gentle honeysuckle perfume. Flavours of luscious apricots, nougat and rich tropical fruit salad is followed by a soft, lingering finish.
*Available in both 750 ml and 1,5L

STYLE: A sweet white wine, blended from white cultivars and grape juice

CULTIVAR: 60% White Muscadel / 40% Grape Juice

TONS PER HECTARE: 20 t/ha

AGE OF VINE: 10 - 20 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: Blended. Cold fermentation. Unwooded

ANALYSIS: **Alc:** 8.5% **R/S:** 60.0g/l **T/A:** 6.2g/l **pH:** 3.4

MATURATION POTENTIAL: Enjoy while fresh and young

CASE SIZE: 6 x 1.5L • 12 x 750ml

BOTTLE BARCODE: 600 2269 000 702 (1.5L) • 600 2269 000 559 (750ml)

CASE BARCODE: 1600 2269 000 709 (1.5L) • 600 2269 000 556 (750ml)

FOOD SUGGESTIONS

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

**AWARDS
& ACCOLADES:**

10/10 - 2010 Wine Magazine Best Value Wine Guide
South Africa's best selling bottled brand