



VAN LOVEREN



WINES OF DISTINCTION

FOUR COUSINS SPARKLING SAUVIGNON BLANC



CELLARMASTER'S NOTES: A light, refreshing wine with aromatic hints of tropical fruit on the palate.

STYLE: A fruit-driven, dry white wine

CULTIVAR: 100% Sauvignon Blanc

TONS PER HECTARE: 13 t/ha

AGE OF VINE: 14 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: Machine harvested. Night harvested at optimum ripeness

VINIFICATION: Artificial injection of carbon dioxide into the wine takes place. It is stored in pressure resistant tanks, filtered and bottled under pressure.

ANALYSIS: **Alc:** 11.59% **R/S:** 6.1g/l **T/A:** 6.6g/l **pH:** 3.08

MATURATION POTENTIAL: 2 - 3 years

CASE SIZE: 12 x 750ml

BOTTLE BARCODE: 600 2269 000 801

CASE BARCODE: 1600 2269 000 808

FOOD SUGGESTIONS

Ideal with seared tuna, chicken, smoked salmon, shellfish, creamy pasta dishes, artichokes, white meat dishes and ham

**AWARDS
& ACCOLADES:**

6/10 WINE Magazine 2010 Best Value Wine Guide