



VAN LOVEREN



WINES OF DISTINCTION

FOUR COUSINS WHITE SPARKLING WINE



CELLARMASTER'S NOTES: A fragrant wine with gentle honeysuckle perfume. Flavours of luscious apricots, nougat and rich tropical fruit salad is followed by a soft, lingering finish.

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

CULTIVAR: 60% White Muscadel / 40% Grape Juice

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: 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: 12 x 750ml

BOTTLE BARCODE: 600 2269 000 764

CASE BARCODE: 1600 2269 000 761

FOOD SUGGESTIONS

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

AWARDS & ACCOLADES:

6/10 WINE Magazine 2010 Best Value Wine Guide