



VAN LOVEREN

WINES OF DISTINCTION

P I N O T A G E



CELLARMASTER'S NOTES: A truly South African cultivar with flavours of mocha, chocolate and coffee. The wine has a fine ruby colour with soft tannins that ensures a smooth finish.

STYLE:	A smooth, lightly oaked red wine
CULTIVAR:	100% Pinotage
TONS PER HECTARE:	14 t/ha
AGE OF VINE:	11 Years old
SOILS:	Clay; 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:	French oak staves for 6 months. Minimal intervention in the natural process of vinification, allowing the cultivar to express its individual characteristics and the soil of its origin.
ANALYSIS:	Alc: 14.2% R/S: 10g/l T/A: 5.3g/l pH: 3.76
MATURATION POTENTIAL:	2 - 3 years
CASE SIZE:	6 x 750ml
BOTTLE BARCODE:	600 2269 000 337
CASE BARCODE:	1600 2269 000 334

FOOD SUGGESTIONS

Ideal with hearty red meat dishes such as Oso Bucco.

Try with venison, lamb, barbecues, curry, game birds, spare ribs and meat stews.

**AWARDS
& ACCOLADES:**

3 stars - 2010 John Platter Guide

7/10 2010 WINE Magazine Best Value Guide

WWW.VANLOVEREN.CO.ZA