



# VAN LOVEREN



## WINES OF DISTINCTION

### B L A N C D E B L A N C



**CELLARMASTER'S NOTES:** The fruity character of the Colombar, combined with the grassiness of Sauvignon Blanc creates a harmonious, delightfully quaffable wine with fruity nose and a dry palate. Available in 500ml and 750ml

**STYLE:** A crisp dry, yet fruity wine.

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

**TONS PER HECTARE:** 16 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:** Machine harvested. Night harvested at optimum ripeness

**VINIFICATION:** Cold fermentation, unwooded. Minimal intervention in the natural process of vinification, allowing the cultivars to express their individual characteristics and the soil of their origin

**ANALYSIS:** **Alc:** 11.72% **R/S:** 3.8g/l **T/A:** 6.6g/l **pH:** 3.29

**MATURATION POTENTIAL:** 1 to 2 years

**CASE SIZE:** 12 x 500ml • 6 x 750ml

**BOTTLE BARCODE:** 600 2269 000 887 (500ml) • 600 2269 000 092 (750ml)

**CASE BARCODE:** 1600 2269 000 884 (500ml) • 600 2269 000 099 (750ml)

#### FOOD SUGGESTIONS

An easy-drinking wine – ideal with light meals, pastas, salads, seafood and veal

#### AWARDS & ACCOLADES:

**3 stars WINE Magazine 2010 Best Value Guide**

**9/10 WINE Magazine 2010 Best Value Guide**

**Silver: 2009 Michelangelo Int. Wine awards**