



# VAN LOVEREN



## WINES OF DISTINCTION

### BLANC DE NOIR RED MUSCADEL BLUSH



**CELLARMASTER'S NOTES:** A delicate pink, aromatic wine with luscious nose and upfront muscat and rose petal flavours.

**STYLE:** A fruity, semi sweet Blanc de Noir

**CULTIVAR:** 100% Muscat de Frontignan

**TONS PER HECTARE:** 20 t/ha

**AGE OF VINE:** 10 – 15 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:** Hand harvested. Night harvested at optimum ripeness

**VINIFICATION:** Cold fermentation, unwooded, 30 minutes skin contact after crushing. Minimal intervention in the natural process of vinification, allowing the cultivar to express its individual characteristics and the soil of its origin

**ANALYSIS:** **Alc:** 11.51% **R/S:** 19.8g/l **T/A:** 6.1g/l **pH:** 3.48

**MATURATION POTENTIAL:** 1 to 2 years

**CASE SIZE:** 6 x 750ml

**BOTTLE BARCODE:** 600 2269 000 085

**CASE BARCODE:** 1600 2269 000 082

#### FOOD SUGGESTIONS

The perfect wine with spiced food. Try with curry and Thai dishes. Also a great aperitif

**AWARDS  
& ACCOLADES:**

**Silver: 2009 Veritas Awards**