



VAN LOVEREN



WINES OF DISTINCTION

B L A N C D E N O I R S H I R A Z



CELLARMASTER'S NOTES: This dry Blanc de Noir has a lovely coral pink colour with soft red berries on the nose and a fresh finish.

STYLE: A dry, easy-drinking Blanc de Noir

CULTIVAR: 100% Shiraz

TONS PER HECTARE: 20 t/ha

AGE OF VINE: 14 Years old

SOILS: Limestone

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 fermented with 30 minutes skin contact. Minimal intervention in the natural process of vinification allows each cultivar to express their individual characteristics and the soil of their origin.

ANALYSIS: **Alc:** 12.5% **R/S:** 1.8g/l **T/A:** 5.5g/l **pH:** 3.5

MATURATION POTENTIAL: 12 - 18 months

CASE SIZE: 6 x 750ml

BOTTLE BARCODE: 600 2269 000 078

CASE BARCODE: 1600 2269 000 075

FOOD SUGGESTIONS

Delightful summer wine, ideal with light meals, salads, shellfish and pasta dishes.