



VAN LOVEREN



WINES OF DISTINCTION

C A B E R N E T S A U V I G N O N / S H I R A Z



CELLARMASTER'S NOTES: A harmonious blend of Cabernet Sauvignon and Shiraz. The wine has an appealing ruby red colour with soft plum and ripe summer berry flavours followed by a round finish.

STYLE: A lightly oaked, fruit driven red wine

CULTIVAR: 60% Cabernet Sauvignon / 40% Shiraz

TONS PER HECTARE: 12 t/ha

AGE OF VINE: 10 Years old

SOILS: Sandstone; Karoo

TRELLISING: 4 Wire Perold system

IRRIGATION: Drip irrigation controlled by a computer system through meters and tensiometers

HARVESTING: Harvesting is done by hand and machine. Night harvested at optimum ripeness

VINIFICATION: Lightly oaked for 10 months with French Oak staves. The grapes were vinified separately, with minimal intervention to allow each cultivar to express their individual characteristics and the soil of their origin.

ANALYSIS: **Alc:** 13.6% **R/S:** 1.2g/l **T/A:** 5.9g/l **pH:** 3.70

MATURATION POTENTIAL: 2 - 3 years

CASE SIZE: 6 x 750ml

BOTTLE BARCODE: 600 2269 000 276

CASE BARCODE: 1600 2269 000 273

FOOD SUGGESTIONS

A food-friendly wine. Try with roast meat dishes, port, lamb, venison, ham, duck and cheese.

**AWARDS
& ACCOLADES:**

3 stars - 2010 John Platter Guide