



VAN LOVEREN



WINES OF DISTINCTION

CAPE RIESLING



CELLARMASTER'S NOTES: The wine is crisp and dry with light nutty and honeysuckle tones on the nose and palate.

STYLE: A crisp dry, everyday quaffing wine.

CULTIVAR: 100% Cape Riesling

TONS PER HECTARE: 15 t/ha

AGE OF VINE: 16 Years old

SOILS: Sandstone

TRELLISING: 4 Wire Perold system

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

HARVESTING: Machine harvested

VINIFICATION: Cold fermentation, lightly wooded. Minimal intervention in the natural process of vinification, allowing the cultivar to express its individual characteristics and the soil of its origin

ANALYSIS: **Alc:** 12.19% **R/S:** 2.1g/l **T/A:** 6.2g/l **pH:** 3.34

MATURATION POTENTIAL: 1 to 2 years

CASE SIZE: 6 x 750ml

BOTTLE BARCODE: 600 2269 000 160

CASE BARCODE: 1600 2269 000 167

FOOD SUGGESTIONS

A refreshing summer wine for everyday enjoyment. Ideal with light meals, salads, fish, pastas and oysters.