



VAN LOVEREN

FAMILY CELLAR



C H A R D O N N A Y



FOOD SUGGESTIONS

Good with creamy pasta dishes, roast pork, veal, grilled fish, cape salmon, shellfish, chicken and creamy cheeses

CELLARMASTER'S NOTES: A dry, well balanced wine with clean citrus and light smokey and nutty tones on the palate.

STYLE: A lightly wooded, medium bodied dry white wine.

CULTIVAR: 100% Chardonnay

VINTAGE: 2009

TONS PER HECTARE: 11 t/ha

AGE OF VINE: 10 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: Early morning hand-picked

VINIFICATION: Fermented and matured for 5 months on 100% French Oak staves

ANALYSIS: **Alc:** 13.99% **R/S:** 1.8g/l **T/A:** 5.2g/l **pH:** 3.50

MATURATION POTENTIAL: 2 - 3 years

CASE SIZE: 6 x 750ml

BOTTLE BARCODE: 600 2269 000 245

CASE BARCODE: 1600 2269 000 242