



VAN LOVEREN



WINES OF DISTINCTION

CRAMOND SAUVIGNON BLANC / CHARDONNAY



CELLARMASTER'S NOTES: The wine combines the grassy flavours of the Sauvignon blanc with the citrus flavours of the Chardonnay (lightly oaked). The wine has a good acidic backbone, which adds length to the wine. Fresh and crisp, to be consumed within 2 years of vintage.

STYLE: A fruit-driven, dry white wine

CULTIVAR: 53% Sauvignon blanc / 47% Chardonnay

TONS PER HECTARE: 13 t/ha

AGE OF VINE: 16 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: Machine harvested. Night harvested at optimum ripeness

VINIFICATION: The Sauvignon Blanc and Chardonnay were vinified separately and blended after stabilisation. The Chardonnay was lightly oaked for 5 months French oak staves.

ANALYSIS: **Alc:** 13.52% **R/S:** 1.4g/l **T/A:** 6.8g/l **pH:** 3.45

MATURATION POTENTIAL: 2 - 3 years

CASE SIZE: 6 x 750ml

BOTTLE BARCODE: 600 2269 000 856

CASE BARCODE: 1600 2269 000 853

FOOD SUGGESTIONS

Creamy pasta dishes, roast pork, veal, grilled fish, cape salmon, shellfish, chicken and creamy cheeses.