



VAN LOVEREN



WINES OF DISTINCTION

CRAMOND CABERNET SAUVIGNON / MERLOT



CELLARMASTER'S NOTES: A powerful blend of 60% Cabernet Sauvignon and 40% Merlot. The wine gained elegant Christmas pudding and tobacco notes from 15 months maturation in 100% French Oak barrels. Beautiful aromas of Cigar box, dark chocolate, eucalyptus and mint, together with the smoothness of the Merlot ensure a complex full bodied red.

STYLE:	Full bodied
CULTIVAR:	60 % Cabernet Sauvignon / 40 % Merlot
TONS PER HECTARE:	8 t / ha
AGE OF VINE:	12 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:	Hand harvest at night at optimum ripeness.
VINIFICATION:	Fermented on the skins for 7 days, followed by 15 months maturation in 100% French Oak barrels.
ANALYSIS:	Alc: 13.5% R/S: 2.23g/l T/A: 5.78g/l pH: 3.60
MATURATION POTENTIAL:	5 - 7 years
CASE SIZE:	12 x 750ml
BOTTLE BARCODE:	600 2269 000 917
CASE BARCODE:	1600 2269 000 914

FOOD SUGGESTIONS

Lamb with Rosemary and Garlic, Venison, Turkey, Irish Stew, Rare Roast Beef or Roast Chicken