

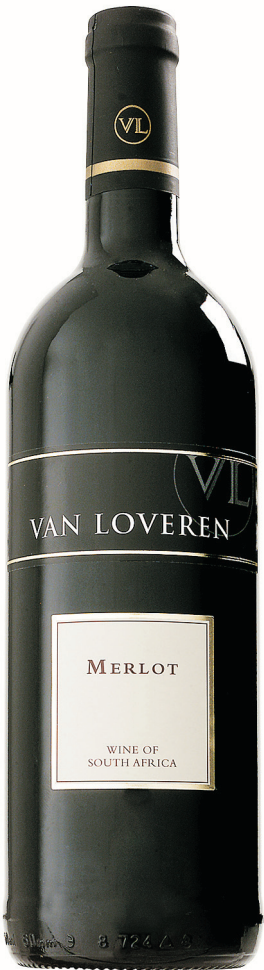


# VAN LOVEREN



## WINES OF DISTINCTION

### M E R L O T



**CELLARMASTERS' NOTES:** Lightly oaked wine with soft strawberry notes on the nose, a rich fruity palate and soft, well balanced tannins, ensuring easy drinking.

**STYLE:** A medium-bodied, fruity wine

**CULTIVAR:** 100% Merlot

**TONS PER HECTARE:** 16 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:** Harvested by hand

**VINIFICATION:** 100% French oak staves for 6 months. Minimal intervention in the natural process of vinification, allowing the cultivar to express its individual characteristics and the soil of its origin.

**ANALYSIS:** **Alc:** 13.86% **R/S:** 1.7g/l **T/A:** 4.6g/l **pH:** 3.64

**MATURATION POTENTIAL:** 2 to 3 years

**CASE SIZE:** 6 x 750ml

**BOTTLE BARCODE:** 600 2269 000 382

**CASE BARCODE:** 1600 2269 000 389

#### FOOD SUGGESTIONS

Good with stews, chargrilled chicken, venison, lamb, red meat dishes, smoked meats and flavourful cheeses

**AWARDS & ACCOLADES:**

**3 stars - 2010 John Platter Guide**