



VAN LOVEREN



WINES OF DISTINCTION

NEIL'S PICK COLOMBAR



CELLARMASTER'S NOTES: This refreshing, single vineyard bears the name of viticulturist Neil Retief, one of the four cousins of Van Loveren. The wine features prominent guava flavours, with a fruity, off-dry finish.

STYLE: A fruit-driven, off-dry white wine

CULTIVAR: 100% Colombar

TONS PER HECTARE: 18 t/ha

AGE OF VINE: 5 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 harvested. Night harvested at optimum ripeness

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

ANALYSIS: **Alc:** 13.06% **R/S:** 10.30g/l **T/A:** 7.3g/l **pH:** 3.29

MATURATION POTENTIAL: 12 - 18 months

CASE SIZE: 6 x 750ml

BOTTLE BARCODE: 600 2269 000 054

CASE BARCODE: 1600 2269 000 051

FOOD SUGGESTIONS

Enjoy chilled with pork, duck, poultry, light stews or with snacks

**AWARDS
& ACCOLADES:**

Finalist: Woman Winemaker of the year 2009

8/10 WINE Magazine Best Value wine guide

Silver: 2009 Veritas Awards

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