



VAN LOVEREN



WINES OF DISTINCTION

P A P I L L O N B R U T



CELLARMASTER'S NOTES: A Super value sparkling wine. Whiffs of peach and grass. Succulent, dry finish

STYLE: A light dry blended fruity sparkling wine

CULTIVAR: 20% Sauvignon Blanc / 80% Colombar

TONS PER HECTARE: 15 t/ha

AGE OF VINE: 15 Years old

SOILS: Sauvignon Blanc – well drained alluvial sand
Colombar – well drained alluvial soil

TRELLISING: 4 Wire Perold system

IRRIGATION: Drip irrigation controlled by a computer system through meters and tensiometers

HARVESTING: Harvesting is done by machine. Advantage of the machine it that harvesting can be done at night when the grapes are cooler and the result thereof is better quality

VINIFICATION: A blend of Sauvignon Blanc and Colombar. Artificial injection of carbon dioxide takes place. The wine is stored in pressure resistant tanks, filtered and bottled under pressure.

ANALYSIS: **Alc:** 11.5% **R/S:** 12.0g/l **T/A:** 6.5g/l **pH:** 3.2

MATURATION POTENTIAL: 1 - 2 years

CASE SIZE: 6 x 750ml

BOTTLE BARCODE: 600 2269 000 191

CASE BARCODE: 1600 2269 000 198

FOOD SUGGESTIONS

Enjoy as an aperitif or to complement oysters, shell fish or other seafood-dishes