



# VAN LOVEREN



## WINES OF DISTINCTION

### SAUVIGNON BLANC



**CELLARMASTER'S NOTES:** This popular Sauvignon Blanc has a typical grassy character. It is an aromatic and full-bodied wine with hints of melon & figs on the palate, robust character and an elegant, lingering finish.

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

**CULTIVAR:** 100% Sauvignon Blanc

**TONS PER HECTARE:** 11 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:** Cold fermentation, unwooded. Minimal intervention in the natural process of vinification, allowing the cultivar to express its individual characteristics and the soil of the origin

**ANALYSIS:** **Alc:** 12.88% **R/S:** 1.3g/l **T/A:** 7.0g/l **pH:** 3.35

**MATURATION POTENTIAL:** 1 to 3 years

**CASE SIZE:** 6 x 750ml

**BOTTLE BARCODE:** 600 2269 000 504

**CASE BARCODE:** 1600 2269 000 501

#### FOOD SUGGESTIONS

Ideal with seared tuna, chicken, smoked salmon, shellfish, creamy pasta dishes, artichokes, white meat dishes and ham

**AWARDS  
& ACCOLADES:**

**Gold: 2009 Michelangelo Int. Wine Awards**

**3 stars: 2010 Platter Wine Guide**