

VRL

VAN LOVEREN

Merlot

Cellarmaster's Notes:

A complex nose of strawberry and red cherry is followed by refined layers of ripe plum and blueberry that extends into an elegant finish.

Style:

A medium-bodied, fruity wine.

100%

Merlot

Tons per Hectare

16t/ha

Age of Vine

10 years

Soils:

Sandstone; Karoo

Trellising:

Four-wire Perold system

Irrigation:

Drip, automated via meters and tensiometers.

Vinification:

Matured in second and third fill French oak barrels for 6 months. Minimal intervention in the natural process of vinification allows the cultivar to express its individual characteristics and soil of origin.

Analysis:

Alc 14.06% R/S 3.2g/l T/A 5.12g/l pH 3.65

Maturation Potential:

2 to 3 years

Case Size

6 x 750ml

Bottle Barcode

600 2269 000 382

Case Barcode:

1600 2269 000 389

Food Pairing:

The perfect match with stews, chargrilled chicken, roast lamb or flavourful cheeses.

Awards & Accolades:

2023 Michelangelo International Wine Awards, Gold
2022 National Wine Challenge, Double Gold
2021 Vitis inifera Awards, Gold
2021 Ultra Wine Challenge, Gold (86/100)
2020 Double Gold Awards
2019 Ultra Wine Challenge, Double Gold
2018 Gold Wine Awards
2016 Gold Wine Awards, Gold

LOVE EVERY STORY

