

VRL

VAN LOVEREN

DAYDREAM *Chardonnay Pinot Noir*



Cellarmaster's Notes:

A medium-dry and elegant blend of Chardonnay and Pinot Noir that shows upfront lime on the nose with subtle undertones of strawberry. The gentle finish lingers forever.

Style:

A fruit-driven, blush coloured wine.

94% Chardonnay
6% Pinot Noir

Tons per Hectare
14t/ha

Age of Vine
15 years Chardonnay
5 years Pinot Noir

Soils:

Limestone

Trellising:

Four-wire Perold system

Irrigation:

Drip, automated via meters and tensiometers.

Vinification:

Chardonnay and Pinot Noir were vinified separately allowing us to determine the final style of this fruit-driven wine.

Analysis:

Alc 12.15% R/S 7g/l T/A 5.8g/l pH 3.2

Maturation Potential:

2 years

Case Size
6 x 750ml

Bottle Barcode
600 2269 002 201

Case Barcode:
1600 2269 002 208

Food Pairing:

Enjoy with fresh oysters, smoked salmon salad or deep-fried camembert cheese.

Awards & Accolades:

2023 Rosé Rocks Challenge, Double Gold
2023 Rose' Wine and Spirit Challenge, Gold
2023 National Wine Challenge, Double Gold
2023 Platter's Wine Guide (awarded in 2022), 3 Stars
2022 Vitis Vinifera Awards, Gold
2022 Rosé Rocks, Gold
2022 Merit Wine Challenge, Double Award & Trophy – Best Rosé
2022 National Wine Challenge, Double Gold
2022 Platter's Wine Guide, 4 ½ Stars
2022 LUMO Awards, Gold
2021 Double Gold Awards, Gold
2021 Vitis Vinifera, Gold

LOVE EVERY STORY