

# VRL

VAN LOVEREN

## *Cabernet Sauvignon*



### Cellarmaster's Notes:

A blockbuster! Beautifully weighted, with flavours of soft blackcurrant, steamed prunes and blackberry on the palate and a full-bodied finish.

### Style:

An oak matured, fruit-driven red wine.

100%	Tons per Hectare	Age of Vine
Cabernet Sauvignon	12t/ha	10 years

### Soils:

Sandstone; Karoo

### Trellising:

Four-wire Perold system

### Irrigation:

Drip, automated via meters and tensiometers.

### Vinification:

The grapes were sorted stringently in the vineyards and fermented in static fermenters with automatic pump-overs. Malolactic fermentation finished on French oak. The wine was matured for another 10 months, after which it was racked for bottling.

### Analysis:

Alc 13.72% R/S 2.3g/l T/A 5.4g/l pH 3.59

### Maturation Potential:

2 to 3 years

Case Size	Bottle Barcode	Case Barcode:
6 x 750ml	600 2269 000 276	1600 2269 000 273

### Food Pairing:

Enjoy with lamb, game or any roast meat dish.

### Awards & Accolades:

2023 Veritas Wine Awards, Gold  
2023 Michelangelo International Wine Awards, Double Gold  
2023 IWSC, 89 Points  
2023 National Wine Challenge, Double Gold  
2022 Vitis Vinifera Awards, Gold  
2022 Merit Wine & Spirit Challenge, Double Gold  
2022 National Wine Challenge, Double Gold  
2021 Vitis Vinifera, Gold  
2021 SA Women's Wine & Spirit Awards, Gold  
2021 Michelangelo International Wine & Spirits Awards, Double Gold  
2021 Merit Wine and Spirit Challenge, Double Award  
2021 Decanter World Wine Awards, 91/100

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