

# VRL

VAN LOVEREN

## Chenin Blanc No.5



### Cellarmaster's Notes:

This is a vibrant wine with flavours of guava, quince and pear, and a playful lime finish.

### Style:

Fruit-driven dry white.

### 100%

Chenin Blanc

### Tons per Hectare

15t/ha

### Age of Vine

15-20 years

### Soils:

Well drained, alluvial sandy soil; Karoo

### Trellising:

Four-wire Perold system

### Irrigation:

Drip, automated via meters and tensiometers.

### Vinification:

Grapes were machine-harvested and crushed. The juice was cold settled. Fermentation temperatures were kept low and post-fermentation lees contact provided to enhance flavour.

### Analysis:

Alc 12.40%

R/S 4g/l

T/A 6.6g/l

pH 3.3

### Maturation Potential:

One year from vintage

### Case Size

6 x 750ml

### Bottle Barcode

600 2269 001 020

### Case Barcode:

1600 2269 001 027

### Food Pairing:

Enjoy with lightly spiced dishes, smoked chicken, creamy pasta or gourmet burgers.

### Awards & Accolades:

2023 Veritas Wine Awards, Double Gold  
2023 National Wine Challenge, Double Gold  
2022 Veritas Wine Awards, Double Gold  
2022 National Wine Challenge, Double Gold  
2021 Vitis Vinifera Awards, Gold  
2021 Double Gold Awards  
2019 Gold Wine Awards, Gold  
2018 Vitis Vinifera Awards, Double Gold  
2017 Gold Wine Awards

LOVE EVERY STORY