

VAN LOVEREN

FAMILY VINEYARDS



SUNNINGHILL DRY WHITE BLEND



CELLAR MASTER'S NOTES:

Crisp tropical flavours of Chenin Blanc. Chenin Blanc puts-up hand & shouts "I'm the boss" with a tropical of guava skin and honey blossom.

STYLE:

An easy drinking white wine.

CULTIVAR:

Chenin Blanc

HARVESTING:

The Chenin Blanc grapes are harvested in the earlier hours of the day to prevent losing the delicate flavours.

VINIFICATION:

The Chenin Blanc is de-stemmed before going into a separator where we separate the free run juice from the skins after 12 hours.

Settling takes place at 14C for 16 hours, followed by fermentation between 12-14C.

At least 3 months of contact with the fine lees is allowed before bottling. A wine with personality

ANALYSIS:

Alc: 12 % R/S: 5.4 g/l T/A: 6.2 g/l pH: 3.3

MATURATION POTENTIAL:

Enjoy while fresh and young

CASE SIZE:

4 x 5L

BOTTLE BARCODE:

6009605836773 (1 x 5L)

CASE BARCODE:

6009605837053 (4 x 5L)

FOOD SUGGESTION

Pairs well with light red meats and pastas or perfect with any dish, every day!