

# VAN LOVEREN

FAMILY VINEYARDS



## CAPE AUCTION DRY WHITE



**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 8 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:**

Will gain complexity with 2 to 3 years of bottle maturation

**CASE SIZE:**

6 x 750ml  
4 x 5L

**BOTTLE BARCODE**

750 ml - 6009605833277  
5L - 6009605834304

**CASE BARCODE**

750 ml - 6009605833284  
5L - 6009605834403

### FOOD SUGGESTION

Perfect with any dish, every day!  
But pairs especially well with light red meats and pastas.