

# VAN LOVEREN

FAMILY VINEYARDS



## FOUR COUSINS SPARKLING SAUVIGNON BLANC



<b>CELLARMASTER'S NOTES:</b>	A light, refreshing wine with aromatic hints of tropical fruit on the palate.
<b>STYLE:</b>	A fruit-driven, dry white sparkling wine.
<b>CULTIVAR:</b>	100% Sauvignon Blanc
<b>TONS PER HECTARE:</b>	13 t/ha
<b>AGE OF VINE:</b>	14 Years old
<b>SOILS:</b>	Well drained alluvial sandy soil; Karoo
<b>TRELLISING:</b>	4 Wire Perold system
<b>IRRIGATION:</b>	Drip irrigation controlled by a computer system through meters and tensiometers.
<b>HARVESTING:</b>	Machine harvested. Night harvested at optimum ripeness.
<b>VINIFICATION:</b>	Injection of carbon dioxide into the wine takes place. It is stored in pressure resistant tanks, filtered and bottled under pressure.
<b>ANALYSIS:</b>	Alc: 12.38% R/S: 6g/l T/A: 6.6g/l pH: 3.35
<b>MATURATION POTENTIAL:</b>	2 - 3 years
<b>CASE SIZE:</b>	12 x 750ml
<b>BOTTLE BARCODE:</b>	600 2269 003 482
<b>CASE BARCODE:</b>	1600 2269 003 489

### FOOD SUGGESTIONS

Ideal with seared tuna, chicken, smoked salmon, shellfish, creamy pasta dishes, artichokes, white meat dishes and ham.