

VRL

VAN LOVEREN

CHARDONNAY PINOT NOIR BRUT



Cellarmaster's Notes:

A well-balanced, refreshing wine with aromatic hints of lime and citrus flavours and soft refined bubbles on the palate. A blend of Chardonnay, for finesse and ageing ability, and Pinot Noir, for body and fruit. Its ripe, fruity nose and succulent dry finish on the palate makes Van Loveren Brut the ideal sparkling wine for every occasion.

Style:

A fruit-driven, dry white sparkling wine.

85% Chardonnay
15% Pinot noir

Tons per Hectare
11t/ha

Age of Vine
10 years

Soils:

Well drained, alluvial sandy soil

Trellising:

Four-wire Perold system

Irrigation:

Drip, automated via meters and tensiometers.

Harvest:

Night harvested at optimum ripeness.

Vinification:

In the cellar, minimal intervention in the natural process of vinification is policy. This allows the grapes to express their individual characteristics and that of the soil they are grown in. Carbon dioxide is injected into the wine.

Analysis:

Alc 12.36% R/S 2.5g/l T/A 6.2g/l pH 3.45

Maturation Potential:

2 to 3 years

Case Size
6 x 750ml

Bottle Barcode
600 2269 004 472

Case Barcode:
1600 2269 004 479

Food Pairing:

Enjoy with sesame-crusted chicken strips served on a bed of crisp salad, cucumber, cherry tomatoes and a honey balsamic dressing.

Awards & Accolades:

New release

LOVE
EVERY STORY