

VRL

VAN LOVEREN

BLUE VELVET *Pinot Noir*

Cellarmaster's Notes:

A beautifully poised Pinot Noir with subtle tannins, a sublime dark cherry and ripe strawberry elegance, and a spicy finish.

Style:

A medium-bodied wine with silky tannins and rich, complex fruit forward flavours.

100%	Tons per Hectare	Age of Vine
Pinot Noir	8t/ha	5 years

Soils:

Alluvial

Trellising:

Five-wire Perold system

Irrigation:

Drip

Clone:

PN115

Vinification:

The grapes were picked at 25° Balling. The wine was fermented slowly in open fermenters and regularly plunged through. After malolactic fermentation, it was transferred by gravitation to third and fourth-fill 300L French oak barrels for 8 months.

Analysis:

Alc 14% R/S 27g/l T/A 53g/l pH 3.6

Maturation Potential:

2 to 3 years

Case Size	Bottle Barcode	Case Barcode:
6 x 750ml	600 2269 001 488	1600 2269 001 485

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:

2021 Vitis Vinifera Awards, Double Gold
2021 Ultra Wine Challenge, Gold
2021 Michelangelo Wine Awards, Gold
2019 Gold Wine Awards, Gold
2018 Gold Wine Awards

LOVE EVERY STORY

