

# VRL

VAN LOVEREN

## *Cabernet Sauvignon*



### Cellarmaster's Notes:

A blockbuster! Beautifully weighted, with flavours of soft blackcurrant, steamed prunes and blackberry on the palate and a full-bodied finish.

### Style:

An oak matured, fruit-driven red wine.

100%	Tons per Hectare	Age of Vine
Cabernet Sauvignon	12t/ha	10 years

### Soils:

Sandstone; Karoo

### Trellising:

Four-wire Perold system

### Irrigation:

Drip, automated via meters and tensiometers.

### Vinification:

The grapes were sorted stringently in the vineyards and fermented in static fermenters with automatic pump-overs. Malolactic fermentation finished on French oak. The wine was matured for another 10 months, after which it was racked for bottling.

### Analysis:

Alc 13.72%	R/S 2.3g/l	T/A 5.4g/l	pH 3.59
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### Maturation Potential:

2 to 3 years

Case Size	Bottle Barcode	Case Barcode:
6 x 750ml	600 2269 000 276	1600 2269 000 273

### Food Pairing:

Enjoy with lamb, game or any roast meat dish.

### Awards & Accolades:

2021 Vitis Vinifera, Gold  
2021 SA Women's Wine & Spirit Awards, Gold  
2021 Michelangelo Wine Awards, Double Gold  
2021 Merit Wine and Spirit Challenge, Double Award  
2019 Gold Wine Awards, Gold