

# 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 2.7g/l   T/A 5.3g/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:

2022 Vitis Vinifera Awards 2022, Gold  
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

