

VRL

VAN LOVEREN

AFRICAN JAVA *Pinotage*



Cellarmaster's Notes:

This stunning oak-matured Pinotage has seductive aromas of roasted coffee beans leading to flavours of blackberry and mulberry with a rich, dark chocolate finish.

Style:

A smooth, lightly oaked, dry red wine.

100%

Pinotage

Tons per Hectare

11t/ha

Age of Vine

11 Years

Soils:

Clay; Karoo

Trellising:

Four-wire Perold system

Irrigation:

Drip, automated via meters and tensiometers.

Vinification:

The juice was fermented on the skins for 4 days with 90% new French and 10% American oak chips followed by further fermentation and maturation on oak for 4 months.

Analysis:

Alc 14%

R/S 11.1g/l

T/A 5.5g/l

pH 3.5

Maturation Potential:

2 to 3 years

Case Size

6 x 750ml

Bottle Barcode

600 2269 000 337

Case Barcode:

1600 2269 000 334

Food Pairing:

Ideal with hearty red meat dishes such as Osso Bucco, lamb, barbecues, curry, game birds, spare ribs and meat stews.

Awards & Accolades:

2022 Michelangelo International Wine and Spirits Awards, Gold

2021 Vitis Vinifera Awards, Gold

2021 Michelangelo Wine Awards, Gold

2019 Michelangelo International Wine Awards, Double Gold

2019 Gold Wine Awards, Gold

2018 China Wine & Spirits Awards, Gold

2017 Michelangelo Wine Awards, Trophy for Best Pinotage

2016 Gold Wine Awards, Gold

LOVE EVERY STORY