

# VRL

VAN LOVEREN

## Perlé de Jean



### Cellarmaster's Notes:

Fine nose, enticing fresh notes of raspberries, strawberries, fresh red currant, ripe citrus and melon with a gentle lemon undertone.

### Style:

Medium weight, crisp, pure expression of summer on the palate, with good grip and fine extract, elegant fruit and lingering persistence with vibrant plum and ripe berry fruit on the palate.

100%	Tons per Hectare	Age of Vine
Pinot Grigio	20t/ha	8 years

### Soils:

Well drained, alluvial sandy soil

### Trellising:

Four-wire Perold system

### Irrigation:

Drip, automated via meters and tensiometers.

### Vinification:

Grapes were harvested at 22 °C. Crushed and destemmed and then cold settled for 12h. Juice was cold fermented at 13 °C. Left on secondary lees till bottling to enhance freshness and keep fruity aromas.

### Analysis:

Alc 12.5%	R/S 5g/l	T/A 6g/l	pH 3.3
-----------	----------	----------	--------

### Maturation Potential:

1 – 2 years

Case Size	Bottle Barcode	Case Barcode:
6 x 750ml	660 2269 003741	1600 2269 003748

### Food Pairing:

The perfect wine to enjoy with any prawns or summer salads.

### Awards & Accolades:

2022 Rosé Rocks, Gold  
2022 Ultra Value Wine Challenge, Gold  
2022 Platter's Wine Guide, 4 ½ Stars  
2019 Gold Wine Awards, Gold