

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:

2021 Vitis Vinifera Awards, Gold

2021 Michelangelo Wine Awards, Gold

2019 Michelangelo International Wine & Spirit Awards, Double Gold

2019 Gold Wine Awards, Gold

2018 China Wine & Spirits Awards, Gold

LOVE EVERY STORY