



# Christina

THE HERITAGE COLLECTION



## —TROUSSEAU—

### CHRISTINA VAN LOVEREN TROUSSEAU PINOTAGE 2017 9 BARRELS



**BACKGROUND STORY:** The original Van Loveren farm was purchased by Hennie and Jean Retief in 1937 and was named Goudmyn F (Afrikaans for Gold Mine - due to the large sum paid for the original farm). Hennie's wife Jean (née Van Zyl), didn't like the name, believing that the "F" stood for fools and failures. Over time, Jean convinced Hennie to rename the farm after Christina **van Loveren**, her first female ancestor whose bridal chest (the Trouseau kist) she inherited and who arrived in South Africa in 1699. The original Trouseau Kist still stands proudly in our cellar door today, serving as a reminder of Van Loveren's heritage.

**THE WINE:** As part of Van Loveren's drive to continuously improve its wine quality, a specific 1 hectare block of Pinotage vineyard (Block 3) on the Buitensorg farm was identified for its outstanding quality.

This block is managed in a unique manner where only one third of our normal yield of Pinotage is harvested, further increasing the potential of this exceptional vineyard.

The 2017 vintage is one of South Africa's best on record with a cold winter, adequate rainfall and consistent warm growing conditions between fruit set and harvesting. There were no heat spikes that affected the ripening of the grapes which allowed the grapes to mature gradually.

After hand harvesting, the grapes were carefully crushed and fermented by the Cellar Master with an extended period on the skins to extract good colour but also firm but ripe tannins. After fermentation the wines were aged for a period of 18 months in new French oak barrels. Only 9 barrels of this special Pinotage (approx. 3,500 bottles) were produced.

**CULTIVAR:** 100% Pinotage

**TONS PER HECTARE:** 8 tonnes / ha

**AGE OF VINES:** 15 years old

**SOILS:** Karoo, clay soils.

**ANALYSIS:** Alc: 14.5% R/S: 3.4g/l T/A: 5.3g/l pH: 3.54

**MATURATION POTENTIAL:** Drink now or mature up to 15 years.

**TASTING NOTE:** Complex aromas of damson, mulberry and blackberry fruit are complimented by sweet roasted coffee bean and vanilla spice. The palate is beautifully balanced with ripe yet firm tannins, a velvety mouthfeel and flavours of dark cherry, plum, nutmeg, Christmas spices and a long decadent dark chocolate finish.



**SUGGESTED FOOD MATCH:** A perfect partner to leg of lamb, venison, oxtail potjie, lightly spiced red meat dishes as well as tomato based pastas. Decant half an hour before serving to allow the wine to open up.

#### Awards:

4,5 Star Platter (2019)  
2019 IWSC, Bronze  
2019 Veritas Awards, Silver