

VRL

VAN LOVEREN

Chenin Blanc No.5



Cellarmaster's Notes:

This is a vibrant wine with flavours of guava, quince and pear, and a playful lime finish.

Style:

Fruit-driven dry white.

100%

Chenin Blanc

Tons per Hectare

15t/ha

Age of Vine

15-20 years

Soils:

Well drained, alluvial sandy soil; Karoo

Trellising:

Four-wire Perold system

Irrigation:

Drip, automated via meters and tensiometers.

Vinification:

Grapes were machine-harvested and crushed. The juice was cold settled. Fermentation temperatures were kept low and post-fermentation lees contact provided to enhance flavour.

Analysis:

Alc 12.40%

R/S 4g/l

T/A 6.6g/l

pH 3.3

Maturation Potential:

One year from vintage

Case Size

6 x 750ml

Bottle Barcode

600 2269 001 020

Case Barcode:

1600 2269 001 027

Food Pairing:

Enjoy with lightly spiced dishes, smoked chicken, creamy pasta or gourmet burgers.

Awards & Accolades:

2021 Vitis Vinifera Awards, Gold

2019 Gold Wine Awards, Gold

2018 Vitis Vinifera Awards, Double Gold

2017 Gold Wine Awards

LOVE EVERY STORY