

# VRL

VAN LOVEREN

## *Cabernet Sauvignon Merlot*

### Cellarmaster's Notes:

This wine has sweet tobacco on the nose accompanied by notes of black currant and ripe plum. The finish recalls an earthy forest floor.

### Style:

Full bodied

60% Cabernet Sauvignon	Tons per Hectare	Age of Vine
40% Merlot	128t/ha	12 years

### Soils

Well drained, alluvial sandy soil; Karoo.

### Trellising:

Four-wire Perold system

### Irrigation:

Drip, automated via meters and tensiometers.

### Vinification:

Fermented on the skins for 7 days, followed by 8 months maturation using 100% French oak staves and barrels.

### Analysis:

Alc 13.88% R/S 3.1g/l T/A 5.67g/l pH 3.61

### Maturation Potential:

2 to 3 years

Case Size	Bottle Barcode	Case Barcode:
6 x 750ml	600 2269 002 270	1600 2269 002 277

### Food Pairing:

This wine pairs beautifully with rosemary lamb, turkey, roast beef served rare, or roast chicken.

### Awards & Accolades:

2021 Ultra Wine Challenge, Gold  
2016 Gold Wine Awards  
2015 Vitis Vinifera Awards Gold  
2015 Gold Wine Awards



LOVE EVERY STORY