

VRL

VAN LOVEREN

DAYDREAM *Chardonnay Pinot Noir*

Cellarmaster's Notes:

A medium-dry and elegant blend of Chardonnay and Pinot Noir that shows upfront lime on the nose with subtle undertones of strawberry. The gentle finish lingers forever.

Style:

A fruit-driven, blush coloured wine.

94% Chardonnay
6% Pinot Noir

Tons per Hectare
14t/ha

Age of Vine
15 years Chardonnay
5 years Pinot Noir

Soils:

Limestone

Trellising:

Four-wire Perold system

Irrigation:

Drip, automated via meters and tensiometers.

Vinification:

Chardonnay and Pinot Noir were vinified separately allowing us to determine the final style of this fruit-driven wine.

Analysis:

Alc 12.15%

R/S 7g/l

T/A 5.8g/l

pH 3.2

Maturation Potential:

2 years

Case Size

6 x 750ml

Bottle Barcode

600 2269 002 201

Case Barcode:

1600 2269 002 208

Food Pairing:

Enjoy with fresh oysters, smoked salmon salad or deep-fried camembert cheese.

Awards & Accolades:

2021 Vitis Vinifera, Gold

2021 Merit Wine and Spirit Challenge, Double Award

2021 Rosé Rocks, Gold

2020 Rosé Rocks, Double Gold

2019 Michelangelo Awards, Gold

2019 Gold Wine Awards, Gold



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