

VRL

VAN LOVEREN

SPECIAL LATE HARVEST *Gewürztraminer*



Cellarmaster's Notes:

This wine bursts with intense flavours of honeyed apricots, orange peel and exotic spice that follow through to a decadent finish.

Style:

Semi-sweet white wine.

100%

Gewurztraminer

Tons per Hectare

8t/ha

Age of Vine

15 years

Soils:

Limestone

Trellising:

Four-wire Perold system

Irrigation:

Drip, automated via meters and tensiometers.

Vinification:

Late harvested and cold fermentation stopped at sugars of 40g/l. Minimal intervention in the natural process of vinification allowed each cultivar to express its individual characteristics. The wine was given 4 hours skin contact to extract all flavour from the berries.

Analysis:

Alc 11.39% R/S 50.5g/l T/A 5.34g/l pH 3.47

Maturation Potential:

2 to 3 years

Case Size

6 x 750ml

Bottle Barcode

600 2269 000 139

Case Barcode:

1600 2269 000 136

Food Pairing:

Best enjoyed with spicy dishes, fresh fruit or your favourite dessert.

Awards & Accolades:

2014 Young Wine Show, Gold

LOVE EVERY STORY