

VRL

VAN LOVEREN

NEIL'S PICK *Colombar*

Cellarmaster's Notes:

This is a stunning off-dry wine with a fragrant guava-roll nose that follows through on the palate.

Style:

A fruit-driven, off-dry white wine

100%	Tons per Hectare	Age of Vine
Colombar	8t/ha	5 years

Soils:

Well drained, alluvial sandy soil; Karoo

Trellising:

Four-wire Perold system

Irrigation:

Drip, automated via meters and tensiometers.

Vinification:

Juice underwent flotation. Clean juice was racked off and inoculated with yeast. Underwent slow fermentation to ensure freshness in the wine.

Analysis:

Alc 12.5% R/S 8g/l T/A 5.7g/l pH 3.34

Maturation Potential:

12 months

Case Size	Bottle Barcode	Case Barcode:
6 x 750ml	600 2269 000 054	1600 2269 000 051

Food Pairing:

Enjoy with poultry, duck, light stews or simply on its own.

Awards & Accolades:

2021 Veritas Wine Awards, Gold
2021 Michelangelo Wine Awards, Gold
2019 Ultra Value Wine Challenge, Gold
2019 Gold Wine Awards, Gold



LOVE EVERY STORY