

# VRL

VAN LOVEREN

## Chardonnay

### Cellarmaster's Notes:

A beautiful example of unwooded Chardonnay, with pure and delightful flavours of clementine, grapefruit and lime zest.

### Style:

Unwooded, medium-bodied dry white wine.

### 100%

Chardonnay

### Tons per Hectare

11t/ha

### Age of Vine

10 years

### Soils:

Well drained, alluvial sandy soil

### Trellising:

Four-wire Perold system

### Irrigation:

Drip, automated via meters and tensiometers.

### Vinification:

Fermented at cool temperatures with fine lees to keep wine fresh and fruity.

### Analysis:

Alc 13.5%

R/S 2.5g/l

T/A 5.8g/l

pH 3.38

### Maturation Potential:

2 years

### Case Size

6 x 750ml

### Bottle Barcode

600 2269 000 245

### Case Barcode:

1600 2269 000 242

### Food Pairing:

The perfect partner to creamy pastas, roast pork or grilled fish.

### Awards & Accolades:

2022 Double Gold Awards

2020 Double Gold awards



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