

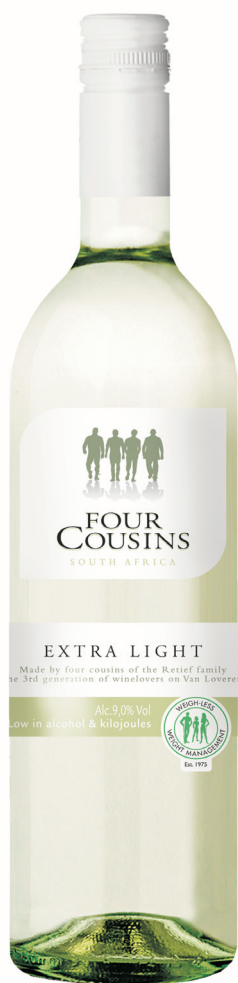


VAN LOVEREN



WINES OF DISTINCTION

FOUR COUSINS EXTRA LIGHT



CELLARMASTER'S NOTES:

A pleasant dry white wine made from 60% Fernao Pires and 40% Muscat de Frontignan. Hints of kiwi and jasmine from Muscat compliments the spicy pear-drop aromas of Fernao Pires. Lovely with crisp grassiness due to early harvesting, low in alcohol and kilojoules; perfect quaffing for the health conscious.

STYLE:	Light and crispy, easy drinking wine.
CULTIVAR:	60% Fernao Pires / 40% Muscat de Frontignan
TONS PER HECTARE:	12 t/ha
AGE OF VINE:	10 – 15 years
SOILS:	Well drained alluvial sandy soil, Karoo.
TRELLISING:	4 Wire Perold system
IRRIGATION:	Drip irrigation controlled by a computer system through meters and tensiometers
HARVESTING:	Hand harvested
VINIFICATION:	The grapes were early harvest and cold fermented with minimum intervention in the cellar. 100% unwooded.
ANALYSIS:	Alc: 9.0% R/S: 2.0g/l T/A: 6.5g/l pH: 3.30
MATURATION POTENTIAL:	1 year
CASE SIZE:	12 x 750ml
BOTTLE BARCODE:	600 2269 000 740
CASE BARCODE:	1600 2269 000 747

FOOD SUGGESTIONS

Ideal as aperitif, or with lightly spiced dishes, sushi, fresh fish, summer salads, duck, roast chicken and a wide variety of vegetarian dishes.

**AWARDS
& ACCOLADES:**

Weigh-Less endorsed product

WWW.VANLOVEREN.CO.ZA