



VAN LOVEREN



WINES OF DISTINCTION

FOUR COUSINS LIGHT NATURAL SWEET ROSE



CELLARMASTER'S NOTES: A deliciously fruit wine with an aromatic muscat nose and an abundance of sweet cranberry flavours, perfectly balanced

STYLE: An unwooded, light-styled, low alcohol semi-sweet wine

CULTIVAR: 80% White Muscadel, 20% Pinotage

TONS PER HECTARE: 20 t / ha

AGE OF VINE: 10 - 15 Years old

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 harvest at night

VINIFICATION: Harvested early at 18 degrees balling, the cultivars were cold fermented separately. The Pinotage had 30 minutes skin contact after crushing. Minimal intervention in the natural process of vinification, allowing the cultivars to express their individual characteristics and the soils of their origin. Fermentation stopped at 35 g/l sugar with sterile filtration.

ANALYSIS: **Alc:** 9% **RS:** 35.36g/L **TA:** 5.25g/L **pH:** 3.67

MATURATION POTENTIAL: 1 - 2 years

CASE SIZE: 12 x 750ml

BOTTLE BARCODE: 600 2269 000 894

CASE BARCODE: 1600 2269 000 891

FOOD SUGGESTIONS

A perfect "any-time" drinking wine that goes well with salads, fish, white meat dishes, spicy foods

Serve well chilled

**AWARDS
& ACCOLADES:**

Weigh-Less endorsed wine

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