



# VAN LOVEREN

## FAMILY CELLAR

### C H E N I N   B L A N C

**CELLARMASTER'S NOTES:**

A highly aromatic wine with perfumy flavours and quince, quava, Granny Smith apples and herbal nuances. The well-rounded palate ends in a crisp, dry finish. Enjoy chilled with lightly spiced dishes, chicken, smoked salmon, creamy pasta dishes, gourmet burgers or white meats.

**STYLE:**

Fruit-driven dry white

**CULTIVAR:**

100% Chenin Blanc

**TONS PER HECTARE:**

12 t/ha

**AGE OF VINE:**

15 – 20 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 harvested. Harvested at optimum ripeness

**VINIFICATION:**

Grapes are hand-picked, crushed and juice is cold settled. Fermentation temperatures is kept low and post-fermentation lees contact is given to enhance flavour.

**ANALYSIS:**

**Alc:** 13.5% **R/S:** 1.87g/l **T/A:** 5.7g/l **pH:** 3.5

**MATURATION POTENTIAL:**

1 year from vintage

**CASE SIZE:**

12 x 750ml

**BOTTLE BARCODE:**

600 2269 001 020

**CASE BARCODE:**

1600 2269 001 027

#### FOOD SUGGESTIONS

Enjoy chilled with lightly spiced dishes, chicken, smoked salmon, creamy pasta dishes, gourmet burgers or white meats.

**AWARDS  
& ACCOLADES:**

#### NEW RELEASE