



VAN LOVEREN



WINES OF DISTINCTION

FIVE'S RESERVE PINOTAGE



CELLARMASTER'S NOTES: Truly South African Grape variety. A complex nose of strawberry and red cherry notes is followed by refined layers of vanilla and spice on the palate. A characterful wine with a soft finish.

STYLE: Medium bodied

CULTIVAR: 100% Pinotage

TONS PER HECTARE: 15 t/ha

AGE OF VINE: 11 - 16 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: Fermented on skins for plus minus 7 days. Wood maturation with 100% French Oak staves for 8 months.

ANALYSIS: **Alc:** 13.95% **R/S:** 2.4g/l **T/A:** 5.2g/l **pH:** 3.7

MATURATION POTENTIAL: 2 - 3 years

CASE SIZE: 12 x 750ml

BOTTLE BARCODE: 600 2269 000 672

CASE BARCODE: 1600 2269 000 679

FOOD SUGGESTIONS

Enjoy with most red meat, rich stews, curries and smoked foods. Serve at room temp. ($\pm 19^{\circ}\text{C}$)

**AWARDS
& ACCOLADES:**

6/10 WINE Magazine Best Value Guide