



# VAN LOVEREN

## WINES OF DISTINCTION

### FIVE'S RESERVE CHENIN BLANC



**CELLARMASTER'S NOTES:** Typical varietal guava and tropical fruit on the nose with rich fruit filled, crisp palate and lingering finish.

**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:** 13.90% **R/S:** 1.4g/l **T/A:** 6.0g/l **pH:** 3.29

**MATURATION POTENTIAL:** 1 - 2 years

**CASE SIZE:** 12 x 750ml

**BOTTLE BARCODE:** 600 2269 000 696

**CASE BARCODE:** 1600 2269 000 693

#### FOOD SUGGESTIONS

Enjoy with Cape Malay curry, Grilled fish, Glazed gammon and Vindaloo curries.

#### AWARDS & ACCOLADES:

Silver - 2011 Veritas Awards