



VAN LOVEREN



WINES OF DISTINCTION

P I N O T A G E



CELLARMASTER'S NOTES: A truly South African cultivar with flavours of mocha, chocolate and coffee. The wine has a fine ruby colour with soft tannins that ensures a smooth finish.

STYLE: A smooth, lightly oaked red wine

CULTIVAR: 100% Pinotage

TONS PER HECTARE: 14 t/ha

AGE OF VINE: 11 Years old

SOILS: Clay; Karoo

TRELLISING: 4 Wire Perold system

IRRIGATION: Drip irrigation controlled by a computer system through meters and tensiometers

HARVESTING: Machine harvested. Night harvested at optimum ripeness

VINIFICATION: French oak staves for 6 months. Minimal intervention in the natural process of vinification, allowing the cultivar to express its individual characteristics and the soil of its origin.

ANALYSIS: **Alc:** 14.2% **R/S:** 10g/l **T/A:** 5.3g/l **pH:** 3.76

MATURATION POTENTIAL: 2 - 3 years

CASE SIZE: 6 x 750ml

BOTTLE BARCODE: 600 2269 000 337

CASE BARCODE: 1600 2269 000 334

FOOD SUGGESTIONS

Ideal with hearty red meat dishes such as Oseso Bucco. Try with venison, lamb, barbecues, curry, game birds, spare ribs and meat stews.

AWARDS & ACCOLADES:

3 stars - 2010 John Platter Guide

7/10 2010 WINE Magazine Best Value Guide

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