

Van Loveren Papillon Brut NV

A Super value sparkling wine. Whiffs of peach and grass. Succulent, dry finish. A light dry blended fruity sparkling wine.

Enjoy as an aperitif or to complement oysters, shell fish or other seafood-dishes.

variety : Colombard | 50% Colombard, 30% Chardonnay, 20% Sauvignon blanc

winery : Van Loveren

winemaker : Bussell Retief

wine of origin : Robertson

analysis : alc : 11.5 % vol rs : 12.0 g/l pH : 3.2 ta : 6.5 g/l

type : Sparkling

pack : Bottle size : 750ml closure : Cork

ageing : Maturation potential: 1 - 2 years

in the vineyard : Age of vine: 15 Years old

Soils: Sauvignon Blanc – well drained alluvial sand Colombar – well drained alluvial soil

Trellising: 4 Wire Perold system

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

about the harvest: Harvesting is done by machine. Advantage of the machine it that harvesting can be done at night when the grapes are cooler and the result thereof is better quality.

in the cellar : A blend of Sauvignon Blanc and Colombar. Artificial injection of carbon dioxide takes place. The wine is stored in pressure resistant tanks, filtered and bottled under pressure.

