

Van Loveren Four Cousins Light Natural Sweet Rose

A deliciously fruit wine with an aromatic muscat nose and an abundance of sweet cranberry flavours, perfectly balanced.

A perfect "any-time" drinking wine that goes well with salads, fish, white meat dishes, spicy foods. Serve well chilled.

variety : 0 | 80% White Muscadel, 20% Pinotage

winery : Van Loveren Family Vineyards

winemaker : Bussell Retief

wine of origin : Robertson

analysis : alc : 9 % vol rs : 35.36 g/l pH : 3.67 ta : 5.25 g/l

type : Rose

pack : Bottle **size** : 0 **closure** : Cork

Weigh-Less endorsed wine.

ageing : MATURATION POTENTIAL: 1 - 2 years

in the vineyard : AGE OF VINE: 10 - 15 Years old

SOILS: Well drained alluvial sandy soil; Karoo

about the harvest: Hand harvest at night.

in the cellar : Harvested early at 18° B, the cultivars were cold fermented separately. The Pinotage had 30 minutes skin contact after crushing. Minimal intervention in the natural process of vinification, allowing the cultivars to express their individual characteristics and the soils of their origin. Fermentation stopped at 35 g/l sugar with sterile filtration.



Van Loveren Family Vineyards

Robertson

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