

Van Loveren Four Cousins Méthode Cap Classique

A well-balanced Methode Cap Classique (MCC) wine with upfront lime and citrus flavours, and soft refined bubbles. A blend of Chardonnay for its finesse and ageing ability and Pinot Noir for body and fruit.

Enjoy as an aperitif or with fresh oysters, sushi, fresh strawberries or any seafood or fruit-based dishes.

variety : Chardonnay | 86% Chardonnay, 14% Pinot Noir

winery : Van Loveren Family Vineyards

winemaker : Bussel Retief

wine of origin : Robertson

analysis : alc : 12 % vol rs : 6.1 g/l pH : 3.08 ta : 6.6 g/l

type : Sparkling

pack : Bottle **closure :** Cork

ageing : Ready to enjoy now.

in the vineyard : AGE OF VINE: 16 Years old

SOILS: Rich Lime Stone

about the harvest: Harvesting is done by hand.

in the cellar : Whole bunch pressing which yields only the best juice. Sugar and a special yeast is added in the bottle which goes through a second fermentation. Nine months on its primary lees followed by nine months on its secondary lees has added extra dimension to this MCC.



Van Loveren Family Vineyards

Robertson

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www.vanloveren.co.za