

Van Loveren Cramond Sauvignon Blanc / Chardonnay 2010

The wine combines the grassy flavours of the Sauvignon blanc with the citrus flavours of the Chardonnay (lightly oaked). The wine has a good acidic backbone, which adds length to the wine. Fresh and crisp, to be consumed within 2 years of vintage.

Creamy pasta dishes, roast pork, veal, grilled fish, cape salmon, shellfish, chicken and creamy cheeses.

variety : Sauvignon Blanc | 53% Sauvignon Blanc, 47% Chardonnay

winery : Van Loveren Family Vineyards

winemaker : Bussell Retief

wine of origin : Robertson

analysis : alc : 13.5 % vol rs : 1.4 g/l pH : 3.45 ta : 6.8 g/l

type : White **style :** Dry

pack : Bottle **closure :** Screwcap

ageing : 2-3 years

in the vineyard : AGE OF VINE: 16 Years old

SOILS: Well drained alluvial sandy soil; Karoo

about the harvest: Machine harvested. Night harvested at optimum ripeness.

in the cellar : The Sauvignon Blanc and Chardonnay were vinified separately and blended after stabilisation. The Chardonnay was lightly oaked for 5 months French oak staves.

Van Loveren Family Vineyards

Robertson

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www.vanloveren.co.za