

Van Loveren Blanc de Blanc 2011

The fruity character of the Colombard, combined with the grassiness of Sauvignon Blanc creates a harmonious, delightfully quaffable wine with fruity nose and a dry palate.

variety : Colombard | 80% Colombard, 20% Sauvignon Blanc

winery : Van Loveren Family Vineyards

winemaker : Bussell Retief

wine of origin : Breede River

analysis : alc : 11.72 % vol rs : 3.8 g/l pH : 3.29 ta : 6.6 g/l

type : White **style :** Dry

pack : Bottle **closure :** Screwcap

ageing : MATURATION POTENTIAL: 1 to 2 years

in the vineyard : AGE OF VINE: 10 – 20 Years old

SOILS: Well drained alluvial sandy soil

TRELLISING: 4 Wire Perold system IRRIGATION: Drip irrigation controlled by a computer system through meters and tensiometers.

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

in the cellar : Cold fermentation, unwooded. Minimal intervention in the natural process of vinification, allowing the cultivars to express their individual characteristics and the soil of their origin.



Van Loveren Family Vineyards

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