

Van Loveren Christina Cabernet Sauvignon 2011

A well-balanced showcase Cabernet Sauvignon. The wine was matured in new French oak barrels and has a dark rich colour with billowing blackberry fruit, dark chocolate and tobacco and cloves flavours, with a soft minty finish.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Van Loveren

winemaker : Bussell Retief

wine of origin : Robertson

analysis : alc : 14.08 % vol rs : 2.4 g/l pH : 3.56 ta : 6 g/l

type : Red

pack : Bottle **closure :** Cork

2010 SAA Premier Class Listing

2011 3.5 stars - John Platter Guide

2009 4 stars - Wine Magazine

ageing : MATURATION POTENTIAL: Will gain in complexity with 3 - 5 years of bottle maturation.

in the vineyard : AGE OF VINE: 11 Years old

SOILS: Sandstone; Karoo

TRELLISING: 4 Wire Perold system

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

about the harvest: Harvesting is done by hand

in the cellar : Hand selected and -picked from a single vineyard. Minimum intervention in the natural process of vinification allows the cultivar to express its individual characteristics and the terroir of its origin. The wine was matured in 100% New French Oak barrels for 14 months.

