

Van Loveren African Java Pinotage 2013

Oak matured with vibrant plum and ripe berry fruit on the palate. The wine has an intense aroma of roasted coffee beans followed by a smokey mocha-java aftertaste.

Ideal with hearty red meat dishes such as Osso Bucco. Try with venison, lamb, barbecues, curry, game birds, spare ribs and meat stews.

variety : Pinotage | 100% Pinotage

winery : Van Loveren Family Vineyards

winemaker : Bussel Retief

wine of origin : Robertson

analysis : alc : 14.42 % vol rs : 10.0 g/l pH : 3.41 ta : 5.9 g/l

type : Red **style :** Dry **body :** Soft **wooded**

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

2011 3 stars - 2011 John Platter Guide

2010 7/10 2010 WINE Magazine Best Value Guide

ageing : Maturation potential: 2 - 3 years

in the vineyard : Age of vines: 11 Years old

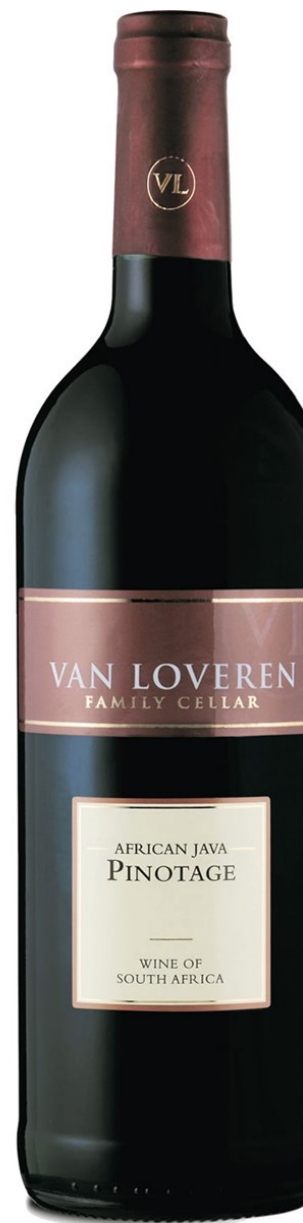
Soils: Clay; Karoo

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 : The juice was fermented on the skins for 4 days after which it was drawn off the skins onto 100% new French Oak staves. Further fermentation and maturation took place on the oak for six months.



Van Loveren Family Vineyards

Robertson

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www.vanloveren.co.za