

Van Loveren Blanc de Blanc 2013

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

An easy-drinking wine – ideal with light meals, pastas, salads, seafood or a veal.

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

winery : Van Loveren

winemaker : Bussell Retief

wine of origin : Breede River

analysis : alc : 11.8 % vol rs : 3.9 g/l pH : 3.17 ta : 6.6 g/l

type : White style : Dry

pack : Bottle closure : Screwcap

2010 3 stars - WINE Magazine 2010 Best Value Guide

2010 9/10 WINE Magazine 2010 Best Value Guide

2010 Silver - 2010 Veritas Awards

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.

