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Van Loveren Cramond Sauvignon Blanc/Chardonnay 2011

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 | 80% Sauvignon blanc, 20% Chardonnay
winery : Van Loveren Family Vineyards
winemaker : Bussell Retief
wine of origin : Robertson
analysis : **alc :** 12.73 % vol **rs :** 1.9 g/l **pH :** 3.40 **ta :** 5.9 g/l
type : White **style :** Dry **taste :** Fruity
pack : Bottle **closure :** Screwcap

ageing : Maturation potential: 2 - 3 years

in the vineyard : Age of vine: 16 Years old
Soils: Well drained alluvial sandy soil; 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 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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