

## 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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[www.vanloveren.co.za](http://www.vanloveren.co.za)