

Van Loveren Christina Chardonnay 2012

A well-balanced, single vineyard wine. Typical citrus and buttery aromas are complimented by toasty oak derived from new French oak barrels. Full, dry finish.

A serious wine to accompany fine cuisine. Good shellfish, grilled fish, rich chicken dishes and creamy pastas.

variety : Chardonnay | 100% Chardonnay

winery : Van Loveren Family Vineyards

winemaker : Bussell Retief

wine of origin : Robertson

analysis : alc : 14.28 % vol rs : 1.6 g/l pH : 3.11 ta : 7.4 g/l

type : White **style :** Dry **body :** Full

pack : Bottle **closure :** Cork

2010 - WINE Magazine (November 2010) - 4 Stars

2011 John Platter Guide - 4 Stars

2008 Veritas Awards - Double Gold

2010 WINE Magazine 2010 Best Value Guide - 3½.

"The limestone soils of Robertson are the promised land for mineraly Chardonnays like this one" -

Neil Pendock, "I challenge anybody to find a better example for the money anywhere in SA!"

Cathy Marston - Food 24

ageing : Maturation potential: Will gain complexity with 2 to 3 years of bottle maturation.

in the vineyard : Age of vine: 18 Years old

Soils: Limestone

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 at night.

in the cellar : Produced from hand-selected grapes from a single vineyard. Fermented & matured in 100% new French Oak barrels for 5 months. Regularly stirred on the lees.



Van Loveren Family Vineyards

Robertson

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www.vanloveren.co.za