

Van Loveren Christina Chardonnay

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

winemaker : Bussell Retief

wine of origin : Robertson

analysis : alc : 13.9 % vol rs : 2 g/l pH : 3.13 ta : 7.4 g/l

type : White style : Dry body : Full wooded

pack : Bottle size : 750ml 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 mineral 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 : Will gain complexity with 3 to 4 years of bottle maturation.

in the vineyard : Age of vine: 7 Years old br /Soils: Limestone br /Trellising: 4 Wire Perold system br /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.

