

## Five's Reserve Brandy

Ripe apple and pear, combined with subtle raisin flavours enhanced with mild toasted oak and vanilla aromas. On the palate you find a medium-bodied taste with a lingering fruity aftertaste. /COLOUR: Golden yellowbr /STYLE: Medium bodied

Enjoy as an apéritif served in a high ball glass with sparkling water, or on the rocks after heavier meat dishes, or as a dessert wine to complement sweet dishes such as nougat. Serve with ice.

**variety :** Chenin Blanc | 60% Chenin Blanc, 40% Colombar

**winery :** Van Loveren Family Vineyards

**winemaker :** Bussel Retief

**wine of origin :** Robertson

**analysis :** alc : 43.2 % vol rs : 6.5 - 7.5 g/l pH : 0

**type :** Spirit

**pack :** Bottle **size :** 750ml **closure :** Screwcap

**ageing :** MATURATION POTENTIAL: 20+ years

**in the vineyard :** AGE OF VINE: 20 Years old. SOILS: Well drained alluvial sandy soil; Karoo

**about the harvest:** Combination of machine and hand harvesting.

**in the cellar :** Harvesting at a very early stage (18 °B) to ensure optimum flavours and maintain high total acidity as the only preservative. Crushed gently, racked once and thereafter cold fermentation. Fatty acids obtained by yeast cells are then distilled with the wine to ensure esterification take place at maximum levels.



## Van Loveren Family Vineyards

Robertson

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