

Van Loveren Sauvignon Blanc

Our pride and joy and a sure family favourite! With crunchy green apple and grass on the nose, this fruit-driven Sauvignon Blanc shows gooseberry, lime and grapefruit with a touch of minerality on the finish.

Enjoy with any seafood or white meat dish such as seared tuna, seafood risotto or roast pork.

variety : Sauvignon Blanc | 100% Sauvignon blanc

winery : Van Loveren Family Vineyards

winemaker : Bussell Retief

wine of origin : Robertson

analysis : alc : 12.5 % vol rs : 4.5 g/l pH : 3.29 ta : 6.3 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity

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

2025 Veritas Wine Awards - Gold
2025 National Wine Challenge - Double Silver
2025 Michelangelo International Wine Awards - Double Gold
2024 National Wine Challenge - Double Gold
2023 National Wine Challenge - Double Gold
2023 Platter's Wine Guide (awarded in 2022) - 3 Stars
2022 Tim Atkin MW South Africa Special Report - 90 points
2022 Michelangelo International Wine & Spirits Awards - Gold
2022 Vitis Vinifera Awards - Gold
2022 Merit Wine & Spirit Challenge - Double Gold
2021 Ultra Wine Challenge - Double Gold
2021 Vitis Vinifera Awards - Gold
2021 Double Gold Awards
2021 Merit Wine and Spirit Challenge - Double Award
2021 Ultra Wine Challenge - Double Gold
2021 Vitis Vinifera Awards - Gold

ageing : 1 - 2 years

in the vineyard : Tons per hectare: 11t/ha

Age of vine: 16 Years old

Soils: Well drained alluvial sandy soil; Karoo

Trellising: 4 Wire Perold system

Irrigation: Drip, automated via meters and tensiometers.

in the cellar : Cold fermentation, unwooded. Minimal intervention in the natural process of vinification, allowing the cultivar to express its individual characteristics and the soil of the origin



Van Loveren Family Vineyards

Robertson

023 615 1505

www.vanloveren.co.za