

## Van Loveren Cabernet Sauvignon/Merlot

Beautiful aromas of Cigar box, dark chocolate, eucalyptus and mint, together with the smoothness of the Merlot ensure a complex full bodied red.

Lamb with rosemary and garlic, venison, turkey, Irish stew, rare roast beef or roast chicken.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 40% Merlot

winery : Van Loveren

winemaker : Bussell Retief

wine of origin : Robertson

analysis : alc : 13.88 % vol rs : 3.1 g/l pH : 3.61 ta : 5.67 g/l

type : Red style : Dry body : Full

pack : Bottle size : 750ml closure : Screwcap

ageing : 2-3 years

in the vineyard : Age of vines: 12 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: Hand harvest at night at optimum ripeness.

in the cellar : Fermented on the skins for 7 days, followed by 15 months maturation in 100% French Oak barrels.

A powerful blend of 60% Cabernet Sauvignon and 40% Merlot. The wine gained elegant Christmas pudding and tobacco notes from 15 months maturation in 100% French Oak barrels.

