

Van Loveren Cabernet Sauvignon/Merlot

This wine has sweet tobacco on the nose accompanied by notes of black currant and ripe plum. The finish recalls an earthy forest floor.

This wine pairs beautifully with rosemary lamb, turkey, roast beef served rare, or roast chicken.

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

Winery: Van Loveren Family Vineyards

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

2024 National Wine Challenge - Double Platinum - Top 100

2022 National Wine Challenge - Double Gold

2022 Double Gold Awards

2021 Ultra Wine Challenge - Gold

2021 Vitis Vinifera Awards - Double Gold

2021 Michaelangelo Wine Awards - Double Gold

2020 Double Gold Awards

2019 Gold Wine Awards - Gold

2018 Gold Wine Awards - Gold

2016 Gold Wine Awards

2015 Vitis Vinifera Awards Gold

2015 Gold Wine Awards

ageing: 2-3 years

in the vineyard: Tons per hectare: 128t/ha

Age of vines: 12 Years old

Soils: Well drained alluvial sandy soil, Karoo

Trellising: 4 Wire Perold System

Irrigation: Drip, automated via meters and tensiometers.

in the cellar: Fermented on the skins for 7 days, followed by 8 months maturation

using 100% French oak staves and barrels.



Van Loveren Family Vineyards

Robertson

023 615 1505

www.vanloveren.co.za

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