

Van Loveren Cabernet Sauvignon

Rich plum and mint on the nose, followed by ripe blackcurrant, lead pencil and cigar box on the palate. Good oaking ensures a soft, toasty finish.

Great companion for Roasted turkey and quail, steak & kidney pie, Meaty casseroles. Serve at room temp. (± 19° C)

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Van Loveren Family Vineyards

winemaker : Bussel Retief

wine of origin : Robertson

analysis : alc : 14.02 % vol rs : 2.4 g/l pH : 3.56 ta : 5.2 g/l

type : Red **style** : Dry **body** : Medium **wooded**

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

3½stars - WINE Magazine (April 2011)

Fairtrade Certified

Benefactor to the SA Wildlife College

Member of BWI

ageing : 2 - 3 years

in the vineyard : Age of vineyards planted: 16 years oldbr /Soils: well drained alluvial sand soil; Karoobr /Trellising: 4 wire Perold systembr /Irrigation: Drip irrigation controlled by a computer system through meters and tension-meters

about the harvest: Hand harvested.Harvested at optimum ripenessbr /Yield: 8t/ha

in the cellar : Minimal intervention in the natural process of vinification allow the grapes to express its unique characteristics and the soil of origin. Fermented on skins for 7 days followed by 12 months in second- and third fill French oak barrels.



Van Loveren Family Vineyards

Robertson

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www.vanloveren.co.za