

Van Loveren Merlot

A complex nose of strawberry and red cherry is followed by refined layers of ripe plum and blueberry that extends into an elegant finish.

The perfect match with stews, chargrilled chicken, roast lamb or flavourful cheeses.

variety : Merlot | 100% Merlot

winery : Van Loveren Family Vineyards

winemaker : Bussell Retief

wine of origin : Robertson

analysis : alc : 14.06 % vol rs : 3.2 g/l pH : 3.65 ta : 5.12 g/l

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

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

2025 Michelangelo International Wine Awards -Gold
2025 National Wine Challenge - Grand Cru Best in Class
2025 National Wine Challenge - Top 100 and Double Platinum
2025 Platter's Wine Guide (awarded in 2024) - 3 Stars
2024 National Wine Challenge - Double Gold
2023 Michelangelo International Wine Awards - Gold
2022 National Wine Challenge - Double Gold
2021 Vitis inifera Awards - Gold
2021 Ultra Wine Challenge - Gold (86/100)
2020 Double Gold Awards
2019 Ultra Wine Challenge - Double Gold
2018 Gold Wine Awards
2016 Gold Wine Awards - Gold

ageing : Maturation potential: 2 to 3 years

in the vineyard : Tons per hectare: 16t/ha

Age of vine: 10 Years

Soils: Sandstone; Karoo

Trellising: 4 Wire Perold system

Irrigation: Drip, automated via meters and tensiometers

in the cellar : Matured in second en third fill French oak barrells for 6 months.

Minimal intervention in the natural process of vinification allows the cultivar to express its individual characteristics and soil of origin.



Van Loveren Family Vineyards

Robertson

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www.vanloveren.co.za