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Van Loveren Calcrete Chardonnay

An elegant example of unwooded Chardonnay with minerality reminiscent of oyster shell, a vibrant taste of fresh saltiness, and a squeeze of lime, finishing with an elegantly coated texture on the palate.

Salads, seafood, roast chicken or grilled pork



variety : Chardonnay | 100% Chardonnay
winery : Van Loveren Family Vineyards
winemaker : Bussell Retief
wine of origin : Robertson
analysis : **alc :** 13.1 % vol **rs :** 2.5 g/l **pH :** 3.38 **ta :** 5.8 g/l
type : White **style :** Dry **body :** Medium **taste :** Mineral
pack : Bottle **size :** 750ml **closure :** Screwcap

2026 National Wine Challenge - Double Platinum
2025 IWSC - 87 Points
2025 National Wine Challenge - Double Gold
2025 Decanter World Wine Awards - Gold - 90 Points
2024 National Wine Challenge - Double Gold

ageing : 2 years

Geologically, calcrete refers to the white deposits of limestone found in the soils. From this terroir the Calcrete wines draw their unique character and minerality.

Wines labeled as Calcrete represent Chardonnay in its purest form and express terroir with great clarity and minerality. Calcrete wines are described as elegant, minimalist, linear and crystalline with a vibrant fragrance of lime, nuances of wet stone, oyster shell minerality and salty, chalky taste.

Selected Chardonnays from these terroirs are cold fermented in stainless steel tanks to express their purity and delicately layered minerality.

in the vineyard : Tons per hectare: 11t/ha
Age of vne: 10 Years old
Soils: Rocky limenstone rich soils
Trellising: 4 Wire Perold system
Irrigation: Drip, automated via meters and tensiometers

about the harvest: Harvested at night

in the cellar : Only free run juice is used in the making of this wine. Fermented with neutral wine yeast to showcase the natural Chardonnay flavours

Van Loveren Family Vineyards

Robertson
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