

Van Loveren Chardonnay Pinot Noir Brut

A well-balanced, refreshing wine with aromatic hints of lime and citrus flavours and soft refined bubbles on the palate. A blend of Chardonnay, for finesse and ageing ability, and Pinot Noir, for body and fruit. Its ripe, fruity nose and succulent dry finish on the palate makes Van Loveren Brut the ideal sparkling wine for every occasion.

Enjoy with sesame-crusted chicken strips served on a bed of crisp salad, cucumber, cherry tomatoes and a honey balsamic dressing.

variety : Chardonnay | 85% Chardonnay, 15% Pinot Noir

winery : Van Loveren Family Vineyards

winemaker : Bussel Retief

wine of origin :

analysis : alc : 12.36 % vol rs : 2.5 g/l pH : 34.5 ta : 6.2 g/l

type : Sparkling **style** : Dry **body** : Light **taste** : Fruity

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

ageing : 2 - 3 years

in the vineyard : Tons per hectare: 11t/ha

Age of vine: 10 years

Soils: Well drained, alluvial sandy soil

Trellising: Four-wire Perold system

Irrigation: Drip, automated via meters and tensiometers.

about the harvest: Night harvested at optimum ripeness.

in the cellar : In the cellar, minimal intervention in the natural process of vinification is policy. This allows the grapes to express their individual characteristics and that of the soil they are grown in. Carbon dioxide is injected into the wine.



Van Loveren Family Vineyards

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