

Van Loveren Vine by Pole Pinot Noir

Well-balanced with a hint of oak, dark cherry, and luscious ripe strawberry flavours, complemented by a gentle touch of spice on the finish.

Pairs excellently with roast beef, pork belly, and salmon.

variety : Pinot Noir | 100% Pinot Noir

winery : Van Loveren Family Vineyards

winemaker : Bussell Retief

wine of origin : Robertson

analysis : alc : 14 % vol rs : 2.7 g/l pH : 3.6 ta : 5.3 g/l

type : Red **style** : Dry **body** : Medium **taste** : Fragrant

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

2025 National Wine Challenge - Top 100 and Double Platinum

2025 IWSC - 86 Points

ageing : 2 to 3 years

Pioneering the vine-by-pole trellising method in the Robertson Valley, each vine wraps around its own post, ensuring optimal sunlight exposure from every angle. The result? Berries of exceptional quality, vibrant colour, and rich, concentrated flavours.

in the vineyard : Tons per hectare: 8t/ha

Age of vine: 3 years

Soils: Weathered shale

Trellising: Vine-by-Pole

Irrigation: Drip

about the harvest: The grapes were picked at 25° Balling

in the cellar : The wine was fermented slowly in open fermenters and regularly plunged through. After malolactic fermentation, it was transferred by gravitation to third and fourth-fill 300L French oak barrels for 8 months



Van Loveren Family Vineyards

Robertson

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