

Van Loveren Special Late Harvest Gewürztraminer

This wine bursts with intense flavours of honeyed apricots, orange peel and exotic spice that follow through to a decadent finish.

Best enjoyed with spicy dishes, fresh fruit or your favourite dessert

variety : Gewurztraminer | 100% Gewurztraminer

winery : Van Loveren Family Vineyards

winemaker : Bussell Retief

wine of origin :

analysis : alc : 11.39 % vol rs : 50.5 g/l pH : 3.47 ta : 5.34 g/l

type : White **style :** Semi Sweet **body :** Medium **taste :** Fruity

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

2025 National Wine Challenge - Double Gold

2024 Tim Atkin MW South Africa Special Report - 90 Points

2023 Ultra Value Wine Challenge - Gold

2023 Tim Atkin MW South Africa Special Report - Medal of Excellence - Best Value Sweet Wine of the Year

2023 Tim Atkin MW South Africa Special Report - 90 Points

ageing : 2 to 3 years

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

Age of vine: 15 years

Soils: Limestone

Trellising: Four-wire Perold system

Irrigation: Drip, automated via meters and tensiometers.

in the cellar : Late harvested and cold fermentation stopped at sugars of 40g/l.

Minimal intervention in the natural process of vinification allowed each cultivar to express its individual characteristics. The wine was given 4 hours skin contact to extract all flavour from the berries



Van Loveren Family Vineyards

Robertson

023 615 1505

www.vanloveren.co.za