

VRL

VAN LOVEREN

Sauvignon Blanc

Cellarmaster's Notes:

Our pride and joy and a sure family favourite! With crunchy green apple and grass on the nose, this fruit-driven Sauvignon Blanc shows gooseberry, lime and grapefruit with a touch of minerality on the finish.

Style:

A fruit-driven, dry white wine.

100%	Tons per Hectare	Age of Vine
Sauvignon Blanc	11t/ha	16 years

Soils:

Well drained, alluvial sandy soil; Karoo

Trellising:

Four-wire Perold system

Irrigation:

Drip, automated via meters and tensiometers.

Vinification:

Cold fermentation, unwooded. Minimal intervention in the natural process of vinification, allowing the cultivar to express its individual characteristics and soil of the origin.

Analysis:

Alc 12.5% R/S 4.5g/l T/A 6.3g/l pH 3.29

Maturation Potential:

1 to 2 years

Case Size	Bottle Barcode	Case Barcode:
6 x 750ml	600 2269 000 504	1600 2269 000 501

Food Pairing:

Enjoy with any seafood or white meat dish such as seared tuna, seafood risotto or roast pork.

Awards & Accolades:

2023 National Wine Challenge, Double Gold
2023 Platter's Wine Guide (awarded in 2022), 3 Stars
2022 Tim Atkin MW South Africa Special Report, 90 points
2022 Michelangelo International Wine & Spirits Awards, Gold
2022 Vitis Vinifera Awards, Gold
2022 Merit Wine & Spirit Challenge, Double Gold
2021 Ultra Wine Challenge, Double Gold
2021 Vitis Vinifera Awards, Gold
2021 Double Gold Awards
2021 Merit Wine and Spirit Challenge, Double Award
2021 Ultra Wine Challenge, Double Gold
2021 Vitis Vinifera Awards, Gold



LOVE EVERY STORY