

VRL

VAN LOVEREN

Calcrete Chardonnay

Calcrete, a classic unwooded Chardonnay exclusive to the limestone-rich wine appellation between Bonnievale and Robertson, embodies exhilarating minerality defining this region

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.

Cellarmaster's Notes:

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.

Style:

Unwooded, medium-bodied dry white wine.

100% Chardonnay	Tons per Hectare 11t/ha	Age of Vine 10 years
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Soils:

Rocky limestone rich soils

Trellising:

Four-wire Perold system

Irrigation:

Drip, automated via meters and tensiometers.

Vinification:

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

Analysis:

Alc 13.1% R/S 2.5g/l T/A 5.8g/l pH 3.38

Maturation Potential:

2 years

Case Size 6 x 750ml	Bottle Barcode 600 2269 000 245	Case Barcode: 1600 2269 000 242
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Food Pairing:

Salads, seafood, roast chicken or grilled pork

