



VAN LOVEREN

FAMILY VINEYARDS ESTD 1937

PAPILLON CHARDONNAY PINOT NOIR BRUT



CELLARMASTER'S NOTES: Super value sparkling wine. Delightful salmon pink with upfront fresh floral flavours and a soft and fruity finish.

STYLE: Off-dry sparkling wine.

CULTIVAR: 94% Chardonnay / 6% Pinot Noir

TONS PER HECTARE: 14 t/ha

AGE OF VINE: Chardonnay 15 years / Pinot Noir 5 years

SOILS: Limestone soils

TRELLISING: 4 Wire Perold system

IRRIGATION: Drip irrigation controlled by a computer system through meters and tensiometers

HARVESTING: Machine harvested at night at optimal ripeness

VINIFICATION: Injection of carbon dioxide takes place. The wine is stored in pressure resistant tanks, filtered and bottled under pressure.

ANALYSIS: Alc: 12.5% R/S: 8g/l T/A: 6g/l pH: 3.3

MATURATION POTENTIAL: 2 Years maximum. Best when fresh and young

CASE SIZE: 6 x 750ml

BOTTLE BARCODE: 600 2269 003 055

CASE BARCODE: 1600 2269 003 052

FOOD SUGGESTIONS

Ideal as an aperitif; also good with spicy foods, desserts, fruit and chocolate.