

# VAN LOVEREN

FAMILY VINEYARDS



## BLANC DE BLANC



**CELLARMASTER'S NOTES:** The fruity character of the Colombar, combined with the grassiness of Sauvignon Blanc creates a harmonious, delightfully quaffable wine with fruity nose and a dry palate. Available in 500ml and 750ml.

<b>STYLE:</b>	A crisp dry, fruit driven wine.
<b>CULTIVAR:</b>	80% Colombar / 20% Sauvignon Blanc
<b>TONS PER HECTARE:</b>	16 t/ha
<b>AGE OF VINE:</b>	10 – 20 Years old
<b>SOILS:</b>	Well drained alluvial sandy soil.
<b>TRELLISING:</b>	4 Wire Perold system
<b>IRRIGATION:</b>	Drip irrigation controlled by a computer system through meters and tensiometers.
<b>HARVESTING:</b>	Machine harvested. Night harvested at optimum ripeness.
<b>VINIFICATION:</b>	Cold fermentation, unwooded. Minimal intervention in the natural process of vinification, allowing the cultivars to express their individual characteristics and the soil of their origin.
<b>ANALYSIS:</b>	Alc: 12% R/S: 2.8g/l T/A: 6.8g/l pH: 3.16
<b>MATURATION POTENTIAL:</b>	18 months
<b>CASE SIZE:</b>	12 x 500ml • 6 x 750ml
<b>BOTTLE BARCODE:</b>	600 2269 000 887 (500ml) • 600 2269 000 092 (750ml)
<b>CASE BARCODE:</b>	1600 2269 000 884 (500ml) • 1600 2269 000 099 (750ml)

### FOOD SUGGESTIONS

An easy-drinking wine, ideal with light meals, pastas, salads, seafood and veal.

**AWARDS  
& ACCOLADES:**

2018 Gold Wine Awards