



# VAN LOVEREN

## FAMILY VINEYARDS

### RETIEF RESERVE CAPE BLEND



CELLARMASTER'S NOTES:	A full-bodied, well-structured wine with a light peppery scent of ripe berries, perfume and spice. A characterful wine with a full and fruity palate with delicate tannins and a soft finish.
STYLE:	Full bodied
CULTIVAR:	Pinotage 37%/ Cabernet Sauvignon 37% / Shiraz 26%
TONS PER HECTARE:	10-12 t/ha
AGE OF VINE:	16 Years old
SOILS:	Well drained alluvial sandy soil ,Karoo
TRELLISING:	4 Wire Perold System
IRRIGATION:	Drip irrigation controlled by a computer system through meters and tensiometers
HARVESTING:	The grapes enjoy the warm South African Weather and cool nights and are left on the vines until they have reached full maturity before they are hand harvested and brought to the cellar.
VINIFICATION:	The grapes are carefully crushed and left on the skins for a period of 5 days before fermentation. Fermentation is carried out in stainless steel tanks at about 25 degrees Celsius. Matured for 12 months in a combination of new barrels and 2nd and third fill barrels.
ANALYSIS:	Alc :14,0% R/S 4g/l T/A: 5,75g/l, pH: 3,50
MATURATION POTENTIAL:	5-8 years
CASE SIZE:	6 x750ml
BOTTLE BARCODE:	600 2269 003444
CASE BARCODE:	1600 2269 003431

#### FOOD SUGGESTIONS

Lamb with Rosemary and Garlic, Venison, Turkey, Irish Stew, Rare Roast Beef or Roast Chicken

*Safra 2018. Jantar em 13/10/2019. Hussar Grill Franschhoek/ZA.*