



VAN LOVEREN

FAMILY VINEYARDS EST. 1937

RED MUSCADEL



<i>Cellarmaster's Notes:</i>	A full-sweet, fortified wine with abundant raisin and muscat flavours. Opulent lingering finish.
<i>Style:</i>	Full-sweet dessert wine
<i>Cultivar:</i>	100% Red Muscadel
<i>Tons Per Hectare:</i>	25 t/ha
<i>Age of Vine:</i>	10 – 25 Years old
<i>Soils:</i>	Alluvial
<i>Trellising:</i>	4 Wire Perold system
<i>Irrigation:</i>	Drip irrigation controlled by a computer through meters and tensiometers.
<i>Harvesting:</i>	Hand harvested. Night harvested at optimum ripeness.
<i>Vinification:</i>	The juice was fortified with minimal intervention in the natural process of vinification, allowing the cultivar to express its individual characteristics and the soil of its origin.
<i>Analysis:</i>	Alc: 16.5% R/S: 240g/l T/A: 5.0g/l pH: 3.47
<i>Maturation Potential:</i>	3 - 7 years
<i>Case Size:</i>	6 x 750ml
<i>Bottle Barcode:</i>	600 2269 000 238
<i>Case Barcode:</i>	1600 2269 000 235

FOOD PAIRING

The perfect ending to a fine meal. Serve with cheese and fruit, or on ice as an aperitif on hot summer days.

AWARDS & ACCOLADES

2019 Veritas Wine Awards, Double Gold
2019 Gold Wine Awards, Gold
2018 Michelangelo Wine Awards, Silver
2018 Veritas Awards, Gold
2018 Gold Wine Awards
2017 Ultra Value Wine Awards: Silver
2017 Tim Atkin SA Report: 89/100

