VRL
VAN LOVEREN

Merlot

Cellarmaster's Notes:
A complex nose of strawberry and red cherry is followed by refined layers of ripe plum and blueberry that extends into an elegant finish.

Style:
A medium-bodied, fruity wine.

100%	Tons per Hectare	Age of Vine
Merlot	16t/ha	10 years

Soils:
Sandstone; Karoo

Trellising:
Four-wire Perold system

Irrigation:
Drip, automated via meters and tensiometers.

Vinification:
Matured in second en third fill French oak barrells for 6 months. Minimal intervention in the natural process of vinification allows the cultivar to express its individual characteristics and soil of origin.

Analysis:
Alc 14.06% R/S 3.2g/l T/A 5.12g/l pH 3.65

Maturation Potential:
2 to 3 years

Case Size	Bottle Barcode	Case Barcode:
6 x 750ml	600 2269 000 382	1600 2269 000 389

Food Pairing:
The perfect match with stews, chargrilled chicken, roast lamb or flavourful cheeses.

Awards & Accolades:
2020 Veritas Wine Awards, Silver
2019 Ultra Value Wine Challenge, Gold
2018 Gold Wine Awards
2017 Tim Atkin SA Report 85/100 (2017 Vintage)

LOVE EVERY STORY