VAN LOVEREN
FAMILY VINEYARDS EST 1937

ABOUT

Established in 1937, the Retief family has owned Van Loveren Family Vineyards for 3 generations.

Located in the Robertson region of South Africa, in the midst of the Cape Floral Kingdom, the vineyard features one of the youngest volcanic pipes in South Africa.

Van Loveren is actively involved with and supports their local community, and was the 1st winery in the Roberson valley to successfully conclude a Black Economic Empowerment land reform partnership with 116 of their employees.

The Robertson region boasts a hot, dry climate with a diverse medley of soils.

KEY SELLING POINTS

BEE

CONSERVATION (CAPE FLORAL KINGDOM

VEGAN OPTIONS

DIRECT IMPORT

LOW SULFITES <40PPM

EXCELLENT PRICE TO QUALITY RATIO

CERTIFIED SUSTAINABLE SWSA

VARIETAL/REGION/BARCODE	ALCOHOL	VINIFICATION	TECHNICAL	APPEARANCE	AROMA	PALATE	PAIRING
CALCRETE CHARDONNAY	6002269000245		CERTIFIED SUSTAINABILE				
ROBERTSON, SOUTH AFRICA CALCRETE CHARDONNAY	13.10%	Enologist: Chris Crafford Aged on the lees, no oak Hand Harvested	TA 5.8 RS 2.5 pH 3.38	pale straw yellow	lime, squeeze of salt, minerality, chalk	lingering lemon freshness	lighter meats, cheeses and seafood
					VEGAN FRIENDLY		
SAUVIGNON BLANC	60022690000245		CERTIFIED SUSTAINABILE				
ROBERTSON, SOUTH AFRICA SAUVIGNON BLANC	12.50%	Enologist: Chris Crafford Night Harvested Lees aging No oak	TA 6.3 RS 4.5 pH 3.29 SO2 40	pale yellow/green	aromatic tropical fruit and herbs	DRY, ELEGANT, melon, fig	lighter meats, cheeses and seafood
					GOLD MEDAL WINNER!	**VEGAN FRIENDLY**	
COCO CABERNET SAUVIGNON	60022690000276		CERTIFIED SUSTAINABILE				
ROBERTSON, SOUTH AFRICA CABERNET SAUVIGNON	13.72%	Enologist: Chris Crafford Malolactic ferm. French oak Lees aging	TA 5.4 RS 2.3 pH 3.59 SO2 40	deep ruby	touch of smoke, berries, jammy	well balanced with soft plum and ripe summer berry, round finish	Roast beef, blue cheese
					GOLD MEDAL WINNER!		
AFRICAN JAVA PINOTAGE	6002269002317		CERTIFIED SUSTAINABILE				
ROBERTSON, SOUTH AFRICA PINOTAGE	13.2%	Enologist: Chris Crafford Malolactic ferm. French oak Lees aging	TA 5.5 RS 11 pH 3.5 SO2 40	deep plum	earth, smoke, roasted coffee beans	vibrant plum and ripe berry, mocha aftertaste	BBQ, hearty meats, game, stews
					GOLD MEDAL WINNER!		

Third Generation Owners

The Retief Family