



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

<40PPM





LOW SULFITES



EXCELLENT
PRICE TO
QUALITY RATIO



CERTIFIED
SUSTAINABLE
SWSA

VARIETAL/REGION/BARCODE	ALCOHOL	VINIFICATION	TECHNICAL	APPEARANCE	AROMA	PALATE	PAIRING
CHARDONNAY	6002269000245		CERTIFIED SUSTAINABLE				
ROBERTSON, SOUTH AFRICA	13.50%	Enologist: Chris Crafford Aged on the lees, no oak Hand Harvested	TA 5.8 RS 2.5 pH 3.38 SO ₂ 40	pale straw yellow	pear, apple, citrus and white peach	lingering lemon freshness	lighter meats, cheeses and seafood
							
CHARDONNAY							
SAUVIGNON BLANC	60022690000245		CERTIFIED SUSTAINABLE				
ROBERTSON, SOUTH AFRICA	12.50%	Enologist: Chris Crafford Night Harvested Lees aging No oak	TA 6.3 RS 4.5 pH 3.29 SO ₂ 40	pale yellow/green	aromatic tropical fruit and herbs	DRY, ELEGANT, melon, fig	lighter meats, cheeses and seafood
							
SAUVIGNON BLANC							
COCO CABERNET SAUVIGNON	60022690000276		CERTIFIED SUSTAINABLE				
ROBERTSON, SOUTH AFRICA	13.72%	Enologist: Chris Crafford Malolactic ferm. French oak Lees aging	TA 5.4 RS 2.3 pH 3.59 SO ₂ 40	deep ruby	touch of smoke, berries, jammy	well balanced with soft plum and ripe summer berry, round finish	Roast beef, blue cheese
							
CABERNET SAUVIGNON							
AFRICAN JAVA PINOTAGE	6002269002317		CERTIFIED SUSTAINABLE				
ROBERTSON, SOUTH AFRICA	13.2%	Enologist: Chris Crafford Malolactic ferm. French oak Lees aging	TA 5.5 RS 11 pH 3.5 SO ₂ 40	deep plum	earth, smoke, roasted coffee beans	vibrant plum and ripe berry, mocha aftertaste	BBQ, hearty meats, game, stews
							
PINOTAGE							

BRONZE MEDAL WINNER! VEGAN FRIENDLY

GOLD MEDAL WINNER! VEGAN FRIENDLY

GOLD MEDAL WINNER!

GOLD MEDAL WINNER!

Third Generation Owners



The Retief Family

