



Lourens Family Wines

2023

'HOWARD JOHN'

Red Blend | Swartland - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 42% Grenache Noir - 29%

Cinsault - 29% Syrah

Vineyard: Swartland

Vine Age: Grenache (8-years-old) -
Syrah (15-years-old) - Cinsault (27-
years-old)

Soil Type: Decomposed granite

Viticulture: Practicing organic – dry-
farmed

Fermentation: Native – 500L neutral
barrels

Skin Contact: 10-14 days

Aging: 10 months in neutral 300L and
500L barrels

Alcohol: 13%

pH: 3.63

Total Acidity: 5.1 g/L

Total SO2: 51 ppm

Total Production: 550 cases

UPC: 6009879885958

Reviews

Tim Atkin MW | 93 points

James Suckling | 92 points

The WineMag | 95 points

About

Franco's father (Howard John) gave the seed money gift and the unwavering support that would ultimately become Lourens Family Wines. From the outset, Franco knew his first wine already had a name and label. The 2023 vintage looks virtually identical to 2022 in terms of assemblage, with all Swartland fruit and similar percentages of Syrah, Grenache, and Cinsault. The main difference this year was that Franco moved out of Lukas van Loggerenberg's cellar and into Brookdale Estate in Paarl. He and Lukas remain tight as ever; with Lukas growing his own operations it was time for Franco to fledge the nest. At Brookdale, in one of the most picturesque sites in the Western Cape, Franco continues to find his groove. As ever, this wine is the poster child of drinkability.

The grapes were all hand-picked and sorted before spontaneous fermentation took place in 500L neutral oak barrels. The Grenache was fermented with 25% stems, the Cinsault was 100% de-stemmed, and the Syrah was 100% with stems. The wine saw 10-14 days on skins before the lots were pressed and returned to barrels for aging. Following ten months of maturation, the wine was racked to tank and settled naturally. It was bottled without fining and just a coarse filtration and a small sulfur addition.

Tasting Note

Light on its feet but full of energy. Juicy raspberries, sour cherry, and red flowers hit first, chased by fennel and a flash of olive brine. Bright, crunchy, and mineral to the core. So fresh it almost whistles.