Van Loggerenberg Wines

2022

'KAMERADERIE'

Chenin Blanc | *Swartland - South Africa*

NATURAL VEGAN

Stats

Grapes: 100% Chenin Blanc
Vineyard: Lammershoek & Uitvucht (Paardeberg)
Vine Age: 58-years-old (Lammershoek) and 44-years-old (Uitvlucht)
Soil Type: Decomposed granite
Viticulture: Practicing organic
Fermentation: Native – concrete (80%) and old French oak (20%)
Aging: 10 months in fermentation vessels
Alcohol: 12.5%
pH: 3.4
Total Acidity: 5.6 g/L
Total SO2: 58 ppm
Total Production: 375 cases
UPC: 0700083594235

Reviews

The WineMag | 95 points
Tim Atkin, MW | 94 points
Vinous | 94 points

About

For Lukas and Roxanne Van Loggerenberg, everything in life is about camaraderie, about savoring moments with those closest. However, camaraderie is not only between friends but also between the farmer, workers in the vineyards and vines and about the final product being shared between friends over a good meal. About 80% of this wine comes from the Lammershoek Vineyards, which is a picturesque winegrowing area in the Paardeberg, a stone's throw from Cape Town. It is owned by Andreas Abold, originally from Germany and joint owner with long-time Swiss friend and businessman, Fedor Radmann, and they take growing their old-vine Chenin quite seriously. The remaining 20% this year comes from the Uitvlucht vineyard, also on the Paardeberg. If there was ever a wine to savor with good people over a good meal, Kamaraderie is it.

The parcels were hand-harvested, whole-bunch pressed to concrete (80%, or the Lammershoek portion) and old French oak (20%, or the Uitvlucht portion). The wine ferments spontaneously and stays in its fermentation vessels for 10 months of maturation on the lees. It is racked to tank and bottled without fining or filtering and just a dash of sulfur.

Tasting Note

A gracefully textured wine with zesty citrus, creamy vanilla, and hints of hazelnut. The palate reveals poised tension, layers of citrus zest, and subtly ripened peaches. Structured and poised, it promises elegant aging for a decade or more.