



Van Loggerenberg Wines

2021

'GERONIMO'

Cinsault | Western Cape - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Cinsault

Vineyard: Rustenhof Vineyard
(Stellenbosch) - Terra de Luc
(Franschhoek)

Vine Age: 29 and 43-years-old
(Rustenhof) - 89-years-old (Terra de
Luc)

Soil Type: Decomposed granite
(Rustenhof) - Clay-rich iron soils
(Terra de Luc)

Viticulture: Sustainable - practicing
organic - dry-farmed

Fermentation: Native - stainless-
steel (40% whole-cluster)

Skin Contact: 10-14 days

Aging: 8 months in neutral French
500L demi-muid

Alcohol: 12.5%

pH: 3.39

Total Acidity: 5.3 g/L

Total SO₂: 83 ppm

Total Production: 804 cases

UPC: 0700083594242

Reviews

The WineMag | 94 points

Tim Atkin, MW | 93 points

Vinous | 93 points

About

This wine takes its inspiration from Lukas' youth in Rawsonville and conquering fears and taking that leap of faith diving from a cliff into a swimming hole. This is akin in some ways to a bird watching its siblings finally take that leap from the nest to fly for the first time. It was this parallel that defined this wine as Lukas finally following his dream and leaving the comfort of the employee/paycheck world to take the risk and shouting 'Geronimo!' when feeling that feeling of soaring freedom. This vintage, 2021, saw 87% from two blocks of the Rustenhof Vineyard in Stellenbosch (considered a 'Grand Cru' of Stellenbosch) and 13% from Terra de Luc in Franschhoek, the second-oldest red wine vineyard in South Africa.

The bushvine fruit was hand-harvested and left fully intact and were fermented roughly 40% whole-bunch in in open-top stainless-steel one-ton fermenters. The only addition to the fermentations were Lukas' hands as he performed daily punchdowns each morning over the course of the first four days, then daily pumpovers over the next ten. The lots were basket-pressed with the gross lees to old 500L French oak barrels. Malolactic fermentation occurred naturally and after nine months of aging, the barrels were blended to tank to settle. The Cinsaut is bottled earlier than the other reds in order to maintain the piquant, crunchy fruit vibrancy unique to Cinsaut (when picked at the optimum time). The wine was bottled without fining or filtration and just a small addition of sulfur.

Tasting Note

Translucent light garnet. A flighty bouquet of red cherries and cranberries along with some sweeter strawberries and leaves envelop the nose with incredible precision. The palate is brisk with a salty rosewater finish.

