



Van Loggerenberg Wines

2022

'GRAFT'

Syrah | Stellenbosch - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Syrah
Vineyard: Karibib Vineyard
Vine Age: 16-years-old
Soil Type: Decomposed granitic sand
Viticulture: Sustainable - practicing organic
Fermentation: Native – large inert plastic tanks (100% whole-cluster)
Skin Contact: 21 days
Aging: 11 months in concrete (70%) and second-fill French oak (30%)
Alcohol: 14.2%
pH: 3.62
Total Acidity: 4.9 g/L
Total SO₂: 65 ppm
Total Production: 333 cases
UPC: 0606110388450

Reviews

The WineMag | 95 points
Tim Atkin, MW | 96 points
Vinous | 97 points

About

This wine has quickly become one of the benchmark Syrahs in South Africa, and with good reason. The name 'Graft' has a few meanings to Lukas, and the first of which relates to some very sound advice his grandfather gave. He told Lukas that was if you want to make a success of something, you need to put in the hard yards and graft (symbolized by the man working in the top left hand corner). Secondly, graft refers to the viticultural practice of joining a scion of one variety to the trunk of another, forming a stronger whole. Lukas continues with the 'Karibib Vineyard' as the source for this ultra-impressive Syrah, and he now shares this block with Reenen Borman for Sons of Sugarland, Sam Lambson of Minimalist Wines, as well as Jean Smits for Damascene. The granitic soils and cooler climate of the Polkadraai have proven to produce truly world-class Syrah, especially in the hands of the aforementioned winemakers.

The fruit was hand-harvested and naturally fermented in large open top stainless-steel entirely whole-bunch without any additions. The fruit was manually trodden daily over the course of the next 21 days. The lots were then pressed directly to a mix of 70% concrete and 30% second-fill French oak barrels for maturation. Following 11 months of aging peacefully, the barrels were racked to tank to settle naturally and bottled without fining or filtration.

Tasting Note

Indigo in color. Fresh aromas of black pepper, dried rosemary, oregano, and olive tapenade. The nose melds seamlessly into the medium-bodied palate laced with a mineral dusting against a finely tannic frame.

