



Van Loggerenberg Wines

2022

'BREAK A LEG'

Chardonnay | Stellenbosch - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Chardonnay

Vineyard: Bluegum Grove (50%) - Fransmanskraal (50%)

Vine Age: 17-years-old (Bluegum Grove) - 16-years-old (Fransmanskraal)

Soil Type: Granite with ferrocrete topsoil (Bluegum Grove) - clay-rich granite (Fransmanskraal)

Viticulture: Sustainable – practicing organic

Fermentation: Native – stainless-steel

Skin Contact: None

Aging: 8 months on lees in stainless-steel

Alcohol: 13.1%

pH: 3.33

Total Acidity: 5.3 g/L

Total SO2: 96 ppm

Total Production: 608 cases

UPC: 0737186056049

About

The name of this wine pays tribute to Lukas' first vintage in 2016. Lukas had to undergo two big knee surgeries in his first harvest and is stylized by the leg in a brace on the label and the silhouette of the man plotting his next move. With the help of great friends and family it all came together in the end and this wine is a celebration of hard times that you have to overcome and to never give up. In the same way one wishes a performer to "break a leg", the name celebrates all the hard work to achieve said goals. The crane and starling emphasize his South African heritage. Lukas feels that getting a mix of granite and clay soils helps provide a balance between freshness and texture in this wine.

All grapes were whole bunch pressed, and the juice was left overnight to settle in a stainless-steel tank without any settling enzymes. The next day the settled juice was racked to a stainless-steel tank where the wine fermented naturally at cold temperatures. The wine went through malolactic fermentation, and it spent 8 months in tank before bottling. No enzymes or commercial yeast was used in making the wine. It was bottled with a coarse filtration and small sulfur addition.

Tasting Note

Slight, unoffensive reduction on the nose, and fresh, oatmeal minerality on the palate. Peachy juiciness fills the mouth. This is a precise, beautiful unoaked Chardonnay.

