



Van Loggerenberg Wines

2023

'BREAK A LEG' CHARDONNAY

Stellenbosch - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Chardonnay

Vineyard: Fransmanskraal (70%) -
Bluegum Grove (30%)

Vine Age: 17-years-old
(Fransmanskraal) - 18-years-old
(Bluegum Grove)

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

Viticulture: Practicing organic

Fermentation: Native — stainless-
steel (90%) & French oak (10%)

Skin Contact: None

Aging: 8 months on lees in stainless-
steel (90%) & French oak (10%)

Alcohol: 12.5%

pH: 3.5

Total Acidity: 5.9 g/L

Total SO2: 81 ppm

Total Production: 570 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. The grapes come from two vineyards in Stellenbosch: Fransmanskraal in Devon Valley. and Bluegum Grove in the Polkadraai Hills. 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 (90%) and French oak (10%) where the wine fermented naturally. It went through malolactic fermentation, and it spent 8 months in fermentation vessels before bottling. No enzymes or commercial yeast was used in making the wine. It was bottled with just a small sulfur addition. No fining or filtering.

Tasting Note

A little flint up front, then straight into earthy oats and juicy stone fruit. Peachy, clean, and dialed in. Very low (almost imperceptible) oak makes for a sharp, focused Chardonnay that hits right every time.