



Van Loggerenberg Wines

2023

'BREAK A LEG' MERLOT

Stellenbosch - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Merlot

Vineyard: 70% Demorgenzon

(Stellenbosch Kloof) - 30%

Fransmanskraal (Devon Valley)

Vine Age: 20-years-old

(Demorgenzon) - 17-years-old

(Fransmanskraal)

Soil Type: Clay-rich granite

Viticulture: Sustainable / practicing
organic – dry-farmed

Fermentation: Native – stainless-
steel (100% de-stemmed)

Skin Contact: 21 days

Aging: 11 months in third-fill French
oak

Alcohol: 13.65%

pH: 3.71

Total Acidity: 5.4 g/L

Total SO2: 77 ppm

Total Production: 917 cases

UPC: 0700083594273

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, which is symbolized 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. This wine is a celebration of the hard times that you have to overcome and reminder 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. Lukas didn't have plans to make Merlot but was turned on to an amazing vineyard source and thought he would give it a go. He was looking for a red to add to his "Break a Leg" series, and with this Merlot he achieved his goal of a Monday night red that overdelivers. In 2023, 70% of the blend comes from Stellenbosch Kloof and the remainder comes from the Devon Valley. Both areas are known for their clay-rich granite soils which produces wines with great structure.

All grapes were destemmed and fermented naturally with one long pump over everyday for 3 weeks. The fermented grapes were lightly pressed and the wine went through MLF in 3rd fill French barriques. After 11 months, the wines were racked and received their sulfur addition. The wine was bottled with a coarse filtration and light sulfur addition. No fining.

Tasting Note

What a wine! This is a serious little drink. Perhaps better suited to Cabernet drinkers who don't want to spend Cabernet money. This is balanced and classy, with a black fruit core and notes of mint, cocoa, and tobacco.

