



## Van Loggerenberg Wines

2022

# 'BREAK A LEG'

Merlot | Stellenbosch - South Africa



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 100% Merlot

**Vineyard:** Upper Blaauwklippen (60%)  
- Devon Valley (40%)

**Vine Age:** 13-years-old (Upper  
Blaauwklippen) - 16-years-old (Devon  
Valley)

**Soil Type:** Both vineyards are planted  
on clay rich granite soils

**Viticulture:** Sustainable / practicing  
organic - dry-farmed

**Fermentation:** Native - stainless-steel

**Skin Contact:** 21 days

**Aging:** 10 months in third-fill French  
oak

**Alcohol:** 14.2%

**pH:** 3.64

**Total Acidity:** 5.3 g/L

**Total SO2:** 67 ppm

**Total Production:** 842 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 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. Lukas didn't have plans to make Merlot but was turned on to this vineyard, 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. Sixty percent of this vintage is from a vineyard planted in the Upper Blaauwklippen area in Helderberg (Stellenbosch). It's planted on deep red decomposed granite soils with koffiekliip in the top soil. The remainder is from a vineyard planted in DevonValley in Stellenbosch. This area is known for its clay rich 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 MLF the wines were racked and received their a sulfur addition. The wine was bottled with a coarse filtration and light sulfur addition.

### 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. Classy stuff, with a solid, black fruit core and hints of vanilla, sage, and mint.