



## Van Loggerenberg Wines

2021

# 'LÖTTER'

Cinsault | Franschhoek - South Africa



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 100% Cinsault  
**Vineyard:** La Terra de Luc  
**Vine Age:** 89-years-old  
**Soil Type:** Clay-rich iron soils  
**Viticulture:** Sustainable - practicing organic - dry-farmed  
**Fermentation:** Native — stainless-steel (100% destemmed)  
**Skin Contact:** 2 weeks  
**Aging:** 10 months in Italian concrete  
**Alcohol:** 12.5%  
**pH:** 3.49  
**Total Acidity:** 4.8 g/L  
**Total SO2:** 70 ppm  
**Total Production:** 213 cases  
**UPC:** 0658325899160

### Reviews

The WineMag | 93 points  
Tim Atkin, MW | 95 points  
Vinous | 92 points

### About

Lukas was approached by a farmer asking if he was looking for new Cinsault. Lukas hesitated, but when the farmer revealed the vineyard, Lukas jumped on it immediately. The Lötter Cinsault comes from a vineyard planted in 1932 by the late Koos Lötter, making it the second oldest red wine vineyard in South Africa. Koos Lötter was fondly known in the agricultural industry as "Oom Koos." He was a lecturer of Horticultural Sciences for 23 years at Stellenbosch University, and though he may be more famously known for his grower's manual on fig production in South Africa, he was also very active in the grape industry. The passing of knowledge from one generation to the next is symbolized on the label with the image of the father teaching his son how to plant crops. This Cinsault is truly a rarity coming from such a historic, 89-year-old vineyard.

The grapes were harvested from the Terra de Luc vineyard in Franschhoek. They were fully destemmed and fermented in stainless-steel. After a 2-week period of gentle maceration, the wine was pressed off the skins and was sent to Italian concrete eggs to age for 10 months. Bottling followed, without fining or filtering, and just a subtle addition of sulfur.

### Tasting Notes

This is a serious wine, with an earthy, dark-fruited nose. It has a core of plum, cherries, wet earth, and black pepper. The tannins are finely interwoven with the extra long finish. Beautiful.