



## Van Loggerenberg Wines

2020

# 'BREAK A LEG'

*Blanc de Noir* | Stellenbosch - South Africa



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 100% Cinsault

**Vineyard:** Rustenhof Vineyard - grown by Pieter Bredell

**Vine Age:** 28-years-old

**Soil Type:** Granitic sand

**Viticulture:** Practicing organic

**Fermentation:** Native – whole-bunch pressed to 67% old French 300L tonneau and 500L demi-muids & 33% stainless-steel

**Skin Contact:** 30 minutes to 2 hours

**Aging:** 8 months on gross lees in old French 300L tonneau and 500L demi-muid

**Alcohol:** 12.4%

**pH:** 3.2

**Total Acidity:** 5.96 g/L

**Total SO<sub>2</sub>:** 71 ppm

**Total Production:** 866 cases

### Reviews

Platter's Guide | 90 points

Tim Atkin, MW | 91 points

### 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 protea on the stamp emphasizes his South African heritage while the tortoise symbolizes the speed at which Lukas was able to work during that first harvest. The donkey shown is a tongue in cheek reminder of how stubborn Lukas was in not compromising on doing any of the work himself despite not being as mobile as he would have liked to be. The fruit for this wine is farmed and harvested purely for this bottling and not for 'Geronimo', nor anyone else's Cinsault and Lukas feels this is paramount in order to retain the fresh quality of the wine.

Lukas did three picks of the vineyard across nearly five weeks. The first two picks were kept separate and whole-bunch pressed with solids to old French barrels for fermentation, with the last pick being fermented in stainless-steel then racked to old barrels post-alcoholic fermentation. The wine stayed on the gross lees for eight months, going through full malolactic fermentation in winter. The barrels were then blended to tank to settle and bottled without fining or filtration and just a small addition of sulfur.

### Tasting Note

Über-fun and introspective pale pink goodness with a feint hint of copper. The nose offers wild strawberry, blood orange zest, peach skin and rose petals with a subtle touch of an earthy tone. The palate is delicate vibrancy and red cherry with fresh thyme notes emerging. The finish is quiet but penetrating with the acidity keeping the wine lithe and fresh.