



Van Loggerenberg Wines

2020

'BRETON'

Cabernet Franc | Stellenbosch - South Africa



NATURAL



VEGAN

Stats

Grapes: 100% Cabernet Franc

Vineyard: 50% Carinus' Bluegum Grove (two blocks) - 50% Klein Welmoed

Vine Age: 16-years-old (Bluegum Grove) - 12-years-old (Klein Welmoed)

Soil Type: Gravelly, granitic sand over clay (Bluegum Grove) - Koffieklip and granitic sand over clay (Klein Welmoed)

Viticulture: Sustainable

Fermentation: Native – open-top stainless-steel (50% whole-cluster)

Skin Contact: 21 days (whole-cluster portion) - 14 days (destemmed portion)

Aging: 10 months in 3-year-old 500L French demi-muid

Alcohol: 13.09%

pH: 3.56

Total Acidity: 5.4 g/L

Total SO2: 72 ppm

Total Production: 402 cases

UPC: 0700083594266

Reviews

Platter's Guide | 94 points

Tim Atkin, MW | 95 points

The WineMag | 94 points

About

The name 'Breton' is from the old French name in the Loire Valley for Cabernet Franc. Lukas and Roxanne chose this name as it was while on a trip to the Loire that they decided to create Van Loggerenberg Wines. The silhouette of the woman symbolizes the elegance of Cabernet Franc and is emphasized again by the Percheron horse. This breed is always perceived as this rough brute of a horse but Lukas finds elegance in its sturdiness, which is quite similar to Cabernet Franc. The bluegum tree represents the original block of the Carinus' 'Bluegum Grove Vineyard', which was the first vineyard Lukas sourced and continues as a core of the wine today. In order to grow the production, Lukas poked around for additional Cabernet Franc in the Polkadraai and got the 'in' for the Klein Welmoed vineyard on the southern reaches of the Polkadraai. The resulting wine is unequivocally one of the great examples of this historically maligned, but very much in fashion now, varietal Cabernet Franc anywhere in the new world (or world for that matter).

The Klein Welmoed vineyard was harvested two weeks prior to Bluegum Grove and was fermented entirely whole-cluster, while the later picked Bluegum Grove fruit in Faure was entirely destemmed, both in open-top stainless-steel fermenters. One afternoon punchdown was the only method of extraction and this was done over the course of two weeks for the de-stemmed portion and an additional week beyond that for the whole-bunch lot, adding resulting depth to the mid-palate. The lots were then pressed directly to older French oak demi-muids where malolactic fermentation occurred naturally.

Tasting Note

Violet in color. Aromas of blackberries and plums with the classic Cabernet Franc herbaceous note in addition to aromas of cedar with ethereal violets. The palate is medium-bodied with gripping tannins and is a bit shy initially, but comes around with plushness and spicy notes. The palate is lengthy and drying yet there is an intensity of fruit that persists.

