



Van Loggerenberg Wines

2020

'GERONIMO'

Cinsault | Stellenbosch - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Cinsault

Vineyard: Rustenhof Vineyard
(Firgrove - Stellenbosch)

Vine Age: Two blocks: 42-years-old
and 28-years-old

Soil Type: Decomposed granitic sand

Viticulture: Practicing Organic – dry-
farmed

Fermentation: Native – stainless-
steel (60% whole-cluster)

Skin Contact: 14 days

Aging: 9 months in neutral French
500L demi-muid

Alcohol: 13.16%

pH: 3.43

Total Acidity: 5.7 g/L

Total SO₂: 95 ppm

Total Production: 530 cases

UPC: 0700083594242

Reviews

Platter's Guide | 93 points

Tim Atkin, MW | 94 points

The WineMag | 95 points

About

This wine takes its inspiration from Lukas' youth in Rawsonville and conquering fears and taking that leap of faith diving from a cliff into a swimming hole. This is akin in some ways to a bird watching its siblings finally take that leap from the nest to fly for the first time. It was this parallel that defined this wine as Lukas finally following his dream and leaving the comfort of the employee/paycheck world to take the risk and shouting 'Geronimo!' when feeling that feeling of soaring freedom. 2020 was a return to this wine coming from the Bredell-farmed 'Rustenhof Vineyard' in southern Stellenbosch. The cool sea breeze brings a degree of thicker skins to the notoriously thin-skinned Cinsault. Because of this and wanting to keep a lively and not too dense wine, Lukas only fermented this vintage about 2/3 whole-cluster compared to the 100% in 2019.

The bushvine fruit was hand-harvested and left fully intact and were fermented roughly 60% whole-bunch in in open-top stainless-steel one-ton fermenters. The only addition to the fermentations were Lukas' hands as he performed daily punchdowns each morning over the course of the first four days, then daily pumpovers over the next ten. The lots were basket-pressed with the gross lees to old 500L French oak barrels. Malolactic fermentation occurred naturally and after nine months of aging, the barrels were blended to tank to settle.

Tasting Note

Translucent light garnet. A flighty bouquet of red cherries and cranberries along with some sweeter strawberries envelops the nose with incredible precision. There is a refreshing leafy nuance akin to the green strawberry leaves in addition to the fruit as well. The palate is linear and brisk and with air gains weight with additional notes of pink peppercorns and pink grapefruit with pomegranate juice emerge. The finish is long and persistent with salty rosewater tones and a light grip.

