



Lourens Family Wines

2020

'HOWARD JOHN'

Red Blend | Swartland - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 44% Grenache Noir – 31% Cinsault – 25% Syrah

Vineyard: Single bushvine site on Paardeberg (Grenache & Syrah) - bushvine vineyard west of Malmesbury (Cinsault)

Vine Age: Grenache (6-years-old) - Syrah (17-years-old) - Cinsault (24-years-old)

Soil Type: Eroded granite (Grenache & Syrah) – granitic sand & ironstone marl (Cinsault)

Viticulture: Practicing organic – dry-farmed

Fermentation: Native – stainless steel (Syrah - 25% whole-cluster – Syrah - 100% whole-cluster)

Skin Contact: 16 days

Aging: 10 months in neutral 225L French barrique and 500L tonneau

Alcohol: 13%

pH: 3.65

Total Acidity: 4.9 g/L

Total SO₂: 47 ppm

Total Production: 375 cases

UPC: 6009879885958

Reviews

Platter's Guide | 93 points

Tim Atkin, MW | 93 points

About

Franco's father (Howard John) gave the seed money gift and the unwavering support that would ultimately become Lourens Family Wines and Franco knew his first wine already had a name and label. The 2020 edition of Howard John was the first made in the new shed that Franco shares with Lukas Van Loggerenberg. The new space afforded Franco the ability to really take his time with ferments and bring fruit in at different times. This vineyards for this vintage relatively remain unchanged from the 2019, with only a few new blocks making it into the mix from existing vineyards. The Cinsault really shined in 2019 and Franco was thrilled to work with that block just outside of Malmesbury again. All of the vines are organically farmed bushvines and primarily from the granitic slopes of the Paardeberg.

The grapes were all hand-picked and sorted before spontaneous fermentation took place in open top fermenters. The grapes were fermented approximately 33% whole-cluster (with a little more than 25% of the Grenache and all of the Syrah). Gentle hand plunging during the first week and foot stomping the second week was the extent of the extraction methods and after a total of 16 days on skins the lots were pressed to old French tonneau for aging. Following ten months of maturation the barrels were racked to tank and the wine settled naturally. It was bottled without fining or filtration and just a small sulfur addition.

Tasting Note

Translucent crimson with ruby hues. The nose has complex aromas of raspberries, red cherries, fresh anise, and underlying proteas and roses. There is so much freshness to this wine. The palate is ample, but by no means heavy with bright acidity, crunchy tannins and a stony, petrichor-ish minerality. A briny olive note peers on toward the lengthy and firm tannin finish.