



Van Loggerenberg Wines

2019

'KAMERADERIE'

Chenin Blanc | Paarl - South Africa



NATURAL



VEGAN

Stats

Grapes: 100% Chenin Blanc
Vineyard: Dekkersvlei Farm
Vine Age: 59-years-old
Soil Type: Decomposed granite
Viticulture: Sustainable – dry-farmed
Fermentation: Native – whole-bunch pressed and left to settle overnight then racked to old French 500L demi-muid
Skin Contact: None
Aging: 10 months on gross lees in neutral 500L French demi-muid
pH: 3.28
Total Acidity: 6.4 g/L
Total SO2: 82 ppm
Total Production: 100 cases
UPC: 0700083594235

Reviews

Greg Sherwood, MW | 96 points
Platter's Guide | 95 points
Tim Atkin, MW | 95 points

About

For Lukas and Roxanne Van Loggerenberg, everything in life is about camaraderie, about savoring moments with those closest. However, camaraderie is not only between friends but also between the farmer, workers in the vineyards and vines and about the final product being shared between friends over a good meal. This wine has come from the Dekkersvlei Farm, planted in 1960, and was the source for the first wine Lukas made under his eponymous label. The two-hectare vineyard is located at 1,500 feet in elevation at the base of the Klein Drakenstein mountains in Paarl. Unfortunately, prior to Lukas taking the vineyard over the fruit was being sold to the local co-op and the quality of farming was quite poor, and yields suffered. Lukas has been working with the farmer to introduce organic practices starting in 2016 and the results will come with time. 2019 brought insanely low yields and only 1,200 bottles came off of the vineyard, though Lukas stated that this is "the best analysis I've ever seen on white grapes!" This is the more subtle and wound up relative compared to the relatively opulent 'Trust Your Gut' and really needs time to show its intricacies and quality.

Both Chenins are made identically: The parcels were hand-harvested, whole-bunch pressed to stainless-steel and left to settle overnight. The wine is the racked to 3rd fill French oak demi-muids the next morning and the parcels were kept separate for fermentation and maturation.

Tasting Note

This has a rounded and quite sensual bouquet with lemon curd, white chocolate and almond scents, pistachio skin and really pronounced dusty, mineral tones. The palate is taught but well-balanced with a very refined opening, veins of lemon curd and barely ripe nectarines sitting in a basket of straw. The structure of the wine is akin to a bronze sculpture, malleable but still very firm. This wine has immense length, and almost a tannic tone, and will gracefully age for a decade or more.