

HOWARD JOHN

GRENACHE NOIR | CINSAULT | SYRAH | CARIGNAN
2018



Lourens Family Wines

2018

'HOWARD JOHN'

Red Blend | Western Cape | South Africa



NATURAL



ORGANIC

Stats

Vineyard: Lourens Family Wines

Vine Age: Grenache (15-years-old) -

Cinsault (45-years-old) - Syrah (20-

years-old) - Carignan (41-years-old)

Soil Type: Eroded granite (Swartland & Wellington) - Alluvial stones (Darling)

Skin Contact: 16 days

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

Fermentation: Native - stainless-steel (67% whole-cluster - 25% of the Grenache was whole-bunch)

pH: 3.56

Total Acidity: 5.4 g/L

Total SO2: 63 ppm

Total Production: 225 cases

Reviews

Platter's Guide | 92 points

Tim Atkin, MW | 92 points

The WineMag | 95 points

About

While Franco lends his hands and time to Chris Alheit at Alheit Vineyards, he is exploring an entirely new direction in that cellar with Rhône varieties. While monovarietal wines may capture the consumers (and buyers) attention, the blends coming from the Cape are truly spectacular wines and this is one of the leading examples. Swartland Grenache and Syrah intermingle with Darling Cinsault and a touch of Wellington Carignan. The wine is named after his biggest supporter, investor, father, and the one that has believed in Franco since day one, Howard John Lourens.

The grapes were handpicked and hand sorted before spontaneous fermentation took place in open top fermenters. The grapes were fermented 67% whole-cluster (with only 25% of the Grenache seeing stems to keep the purity of fruit highlighted), gentle hand plunging during the first week, and foot stomping the second week. After 16 days on skins the lots are pressed to old French barrique and tonneau for aging. After 10 months the barrels are racked to tank and bottled without fining or filtration.

Tasting Note

A captivating nose showing red and blackberries, musk, herbs, lavender plus darker notes of olive and turned earth. The palate has a lovely clarity about it with pure fruit, electrifying acidity and powdery tannins before a savory finish.