



Van Loggerenberg Wines

2021

'TRUST YOUR GUT'

Chenin Blanc | *Western Cape - South Africa*



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Chenin Blanc

Vineyard: 60% from Uitvlug Farm (Joubertskloof - Swartland) - 40% from Karibib Vineyard (Polkadraai - Stellenbosch)

Vine Age: 41-years-old (Swartland) - 35-years-old (Stellenbosch)

Soil Type: Decomposed granite over clay (Swartland) - granitic sand (Stellenbosch)

Viticulture: Practicing organic - dry-farmed

Fermentation: Native - whole-bunch pressed and left to settle overnight then racked to old French 500L demi-muid

Skin Contact: None

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

Alcohol: 13%

pH: 3.34

Total Acidity: 6.1 g/L

Total SO2: 94 ppm

Total Production: 485 cases

UPC: 0606110388467

Reviews

Tim Atkin, MW | 93 points

About

This is the fifth release for this seminal example of Chenin Blanc on granite. Lukas has always listened to his inner-self, the one deep down that knew what is right, even when the mind says otherwise. His gut said that taking two components and blending them would make a greater example of the sites rather than on its own. This is illustrated on the label in a symbolic manner with the sailor needing to find his way with a compass and the bee just knowing where to find pollen. Lukas feels that Chenin Blanc is the perfect narrator of 'site' and too often wine nerds get fixated on the single-vineyard Chenins to tell that story. He is working with two vineyards for this wine. The first is the Uitvlug farm in Joubertskloof on the western edge of the Paardeberg, adjacent to Eben Sadie's farm. This vineyard tells the Chenin a story of elegance, focus and mineral/herbal tones with subdued fruit. The famed 'Karibib Vineyard' in the Polkadraai region of Stellenbosch is a bit louder providing bass notes and a glossy, intense, yellow fruit-thing with salinity and great depth.

The parcels were hand-harvested, whole-bunch pressed to stainless-steel and left to settle overnight. The wine was racked the following morning to third fill being left are vinified separately before being blended together just before bottling. Grapes are whole bunch pressed and left overnight to settle in stainless steel tanks. 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. Fermentation occurred naturally and without any additions and malolactic fermentation was blocked via a naturally cooler temperature. The wine aged on its gross lees and with no bâtonnage. After nine months the wine was racked and Lukas made the final blend.

Tasting Note

Citrus and peach explode on the palate with slight notes of reduction, followed by chamomile and raw honey. The medium palate is invigorating with well-proportioned acidity, and the finish persists.