



Van Loggerenberg Wines

2019

'BREAK A LEG'

Blanc de Noir | Stellenbosch - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Cinsault

Vineyard: Rustenhof Vineyard -
grown by Pieter Bredell

Vine Age: 27-years-old

Soil Type: Granitic sand

Viticulture: Practicing Organic

Fermentation: Native – whole-bunch
pressed to old French 300L tonneau
and 500L demi-muids

Skin Contact: None - just at the press

Aging: 7 months on gross lees in old
French 300L tonneau and 500L demi-
muid

pH: 3.36

Total Acidity: 5.3 g/L

Total SO₂: 81 ppm

Total Production: 840 cases

Reviews

Greg Sherwood, MW | 92 points

Tim Atkin, MW | 91 points

The WineMag | 91 points

About

The name of this wine pays tribute to Lukas' first vintage in 2016. Lukas had to undergo two big knee surgeries in his first harvest and is stylized by the leg in a brace on the label and the silhouette of the man plotting his next move. With the help of great friends and family it all came together in the end and this wine is a celebration of hard times that you have to overcome and to never give up. In the same way one wishes a performer to "break a leg", the name celebrates all the hard work to achieve said goals. The protea on the stamp emphasizes his South African heritage while the tortoise symbolizes the speed at which Lukas was able to work during that first harvest. The donkey shown is a tongue in cheek reminder of how stubborn Lukas was in not compromising on doing any of the work himself despite not being as mobile as he would have liked to be. This is the first vintage of the wine coming from Stellenbosch as in years past it was from two different sites in Paarl. Lukas is thrilled to work with the Bredell family's fruit as it is some of the best around.

Lukas did three picks of the vineyard at different times. All three picks were kept separate and whole-bunch pressed with solids to old French barrels for fermentation. The wine stayed on the gross lees for seven months, going through full malolactic fermentation in winter. The barrels were then blended to tank to settle and bottled without fining or filtration and just a small addition of sulfur.

Tasting Note

Über-fun and introspective pale pink goodness with a feint hint of copper. The nose offers wild strawberry, blood orange zest, peach skin and rose petals with a subtle touch of an earthy tone. The palate is delicate vibrancy and red cherry with fresh thyme notes emerging. The finish is quiet but penetrating with the acidity keeping the wine lithe and fresh.