



Van Loggerenberg Wines

2019

'BRETON'

Cabernet Franc | *Stellenbosch - South Africa*



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Cabernet Franc

Vineyard: 67% Carinus' Bluegum Grove (two blocks) - 33% Klein Welmoed

Vine Age: 15-20-years-old

Soil Type: Gravelly, granitic sand over clay (Bluegum Grove) - Koffieklip and granitic sand over clay (Klein Welmoed)

Viticulture: Practicing Organic

Fermentation: Native - stainless-steel (67% whole-cluster)

Skin Contact: 10-14 days (whole-cluster portion) - 35 days (destemmed portion)

Aging: 10 months in 3-4-year-old 500L French demi-muid

pH: 3.59

Total Acidity: 5.3 g/L

Total SO₂: 80 ppm

Total Production: 266 cases

Reviews

Greg Sherwood, MW | 94 points

Tim Atkin, MW | 95 points

The WineMag | 91 points

About

The name 'Breton' is from the old French name in the Loire Valley for Cabernet Franc. Lukas and Roxanne chose this name as it was while on a trip to the Loire that they decided to create Van Loggerenberg Wines. The silhouette of the woman symbolizes the elegance of Cabernet Franc and is emphasized again by the Percheron horse. This breed is always perceived as this rough brute of a horse but Lukas finds elegance in its sturdiness, which is quite similar to Cabernet Franc. The bluegum tree represents the original block of the Carinus' 'Bluegum Grove Vineyard', which was the first vineyard Lukas sourced and continues as a core of the wine today. In order to grow the production, Lukas poked around for additional Cabernet Franc in the Polkadraai and got the 'in' for the Klein Welmoed vineyard on the southern reaches of the Polkadraai. The resulting wine is unequivocally one of the great examples of this historically maligned, but very much in fashion now, varietal Cabernet Franc anywhere in the new world (or world for that matter).

The fruit was hand-harvested and the three blocks were kept separate for fermentation and maturation. Half of the Bluegum Grove and all of the Klein Welmoed fruit was fermented whole-cluster without any additions with the remaining Bluegum Grove fruit entirely destemmed. One afternoon punchdown was the only method of extraction and this was done over the course of 10-14 days while waiting for the lots to ferment dry. The destemmed portion was left for an additional two weeks post-ferment adding resulting depth to the mid-palate.

Tasting Note

Violet in color. Aromas of blackberries and plums with the classic Cabernet Franc herbaceous note in addition to aromas of cedar with ethereal violets. The palate is medium-bodied with gripping tannins and is a bit shy initially, but comes around with plushness and spicy notes. The palate is lengthy and drying yet there is an intensity of fruit that persists.