



Van Loggerenberg Wines

2018

'GERONIMO'

Cinsault | Stellenbosch | South Africa



NATURAL



ORGANIC

Stats

Vineyard: Van Loggerenberg Wines

Vine Age: 39-years-old

Soil Type: Pure decomposed granite over sandstone

Alcohol: 13.5

Skin Contact: 11 days

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

Fermentation: Native – stainless-steel (100% whole-cluster)

pH: 3.51

Total Acidity: 5.1 g/L

Total SO2: 70 ppm

Total Production: 277 cases

Reviews

Platter's Guide | 93 points

Tim Atkin, MW | 94 points

The WineMag | 94 points

About

This wine takes its inspiration from Lukas' youth in Rawsonville and conquering fears and taking that leap of faith diving from a cliff into a swimming hole. This is akin in some ways to a bird watching its siblings finally take that leap from the nest to fly for the first time. It was this parallel that defined this wine as Lukas finally following his dream and leaving the comfort of the employee/paycheck world to take the risk and shouting 'Geronimo!' when feeling that feeling of soaring freedom. Lukas has known the Bredell family, owners of the Rustenhof farm, for many years and has been the source of this wine since its inception. The pure granitic sand is something to behold and is the foundation for the purity and mineral drive of this wine and the whole-cluster ferment heightens the already captivating aromatics.

The bushvine fruit was hand-harvested and left fully intact and were fermented naturally in entirely whole-cluster in open-top stainless-steel one-ton fermenters. The only addition to the fermentations were Lukas' hands as he performed daily punchdowns each morning over the course of ten days. The following morning the lots were pressed to old French barrels with only the free run juice being used. Malolactic fermentation occurred naturally and after nine months of aging, the barrels were blended to tank to settle. The Cinsault is bottled earlier than the other reds in order to maintain the piquant, crunchy fruit vibrancy unique to Cinsault (when picked at the optimum time). The wine was bottled without fining or filtration and just a small addition of sulfur.

Tasting Note

Translucent ruby. A flighty bouquet of red cherries, cranberries and envelops the nose with incredible precision. The palate is mid-weight with red plum and fynbos emerging while being slim and brisk. With air, additional notes of pink peppercorns and pink grapefruit with pomegranate juice emerge. The finish is long and persistent with salty rosewater tones and a light grip. There is truly impressive clarity and nuance to this wine.