



Van Loggerenberg Wines

2019

'GERONIMO'

Cinsault | Stellenbosch - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Cinsault

Vineyard: 60% Rustenhof Vineyard (Firgrove - Stellenbosch) - 40% Dubois Vineyard (Bottelary - Stellenbosch)

Vine Age: 40-years-old (Rustenhof Vineyard) - 29-years-old (Dubois Vineyard)

Soil Type: Primarily decomposed granite

Viticulture: Practicing Organic - dry-farmed

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

Skin Contact: 10 days

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

Alcohol: 13.5%

pH: 3.54

Total Acidity: 5.2 g/L

Total SO₂: 64 ppm

Total Production: 216 cases

Reviews

Greg Sherwood, MW | 93+ points

Tim Atkin, MW | 94 points

The WineMag | 93 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. 2019 was a truly special vintage for quality, but unfortunately yields were down more than 50%. Lukas rang good friend Chris 'Butch' Alheit and Chris gave him some of the fruit from the Dubois Vineyard in Bottelary that he had been contracted, which is a bit more chalky and tannic than the perfumed Rustenhof fruit. Even with this addition to Lukas' usual source of Rustenhof, his yields were still down a fair bit.

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 nine 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.

Tasting Note

Translucent light garnet. A flighty bouquet of red cherries and cranberries along with some sweeter strawberries envelops the nose with incredible precision. There is a refreshing leafy nuance akin to the green strawberry leaves in addition to the fruit as well. The palate is linear and brisk and with air gains weight with 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.