



## Van Loggerenberg Wines

2021

# 'BREAK A LEG'

*Merlot | Stellenbosch - South Africa*



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 100% Merlot

**Vineyard:** Waterkloof Farm

**Vine Age:** 17-years-old

**Soil Type:** Clay-rich granitic soils

**Viticulture:** Sustainable / practicing organic – dry-farmed

**Fermentation:** Native – stainless-steel

**Skin Contact:** 14 days

**Aging:** 10 months in 300L French oak

**Alcohol:** 14%

**pH:** 3.6

**Total Acidity:** 5.4 g/L

**Total SO2:** 78 ppm

**Total Production:** 717 cases

**UPC:** 0700083594273

### 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.

In the cellar, all grapes were destemmed and fermented naturally, with one long pump over everyday for two weeks. The fermented grapes were lightly pressed and the wine went through malolactic fermentation in third-fill French barriques. After MLF the wine was racked and received a small sulfur addition. The wine was bottled in December of 2021 without fining or filtration and just a small sulfur addition.

### Tasting Note

What a wine! This is a serious little drink. Perhaps better suited to Cabernet drinkers who don't want to spend Cabernet money. Classy stuff, with a solid, black fruit core and hints of vanilla, sage, and mint.