



Breton Cabernet Franc 2022

Technical information:

100% Cabernet Franc

W.O Stellenbosch

Soil: Decomposed granite, with koffieklip in top soil

Alcohol Vol%: 13.3%

pH: 3.7

Total acidity: 5.3g/l

In the vineyards:

The wine is made up of two parcels, one vineyard planted in 2004 and the other in 2008. The fruit are picked and vinified separately and only blended together before bottling. The two vineyards are planted on decomposed granite with Koffieklip in the top layer of soil.

In the cellar:

On the 2004 vineyard which is a Loire clone we do 100% wholebunch fermentation. This vineyard made up 25% of the final wine. The other vineyard was 100% destemmed. The destemmed vineyard spent 10 weeks on the skins this vintage. Only one punch down was done per day. After pressing, the two parcels underwent malolactic fermentation in barrel on their own. The wines were blended together after 10 months in barrel and bottled right after. No enzymes or commercial yeast was used in making the wines.

Label story:

The name Breton is from the old French name in the Loire for Cabernet Franc. We chose this name as it was in the Loire valley that we made the final decision to start 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 in my view is very elegant and in that way similar to Cabernet Franc to me -firm but with great elegance to it. The landmark on the label is in the Bluegum Grove vineyard used in the wine, which was the only vineyard in the first vintage of 2016.

