

VAN LOGGERENBERG WINES

GERONIMO CINSAUT - 2024

Firgrove | Cinsaut | Stellenbosch



Technical Information

Attribute	Detail
Varietal Composition	100% Cinsaut
Wine of Origin	Stellenbosch
Vintage	2024
Soil Type	Decomposed granite
Alcohol by Volume	13.0%
pH	3.45
Total Acidity	5.6 g/L
Residual Sugar	2.0 g/L
Barrel Type	French



In the Vineyard

The wine is made from an old vine vineyard planted on the farm Rustenhof in the Firgrove area. These bush vines are dryland farmed. The soils are decomposed granite with under laying sandstone, which gives this wine its elegance and finesse.

In the Cellar

The grapes were 50% whole-bunch fermented. All grapes were left to ferment naturally with one punch down performed daily. The wines underwent malolactic fermentation in barrel. The barrels were blended together after 9 months in old 500L French oak barrels and bottled right after. The Cinsaut is bottled earlier than our other red wines to maintain the crunchy fruit vibrancy unique to Cinsaut. No enzymes or commercial yeast were used in making the wines.

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