

## VAN LOGGERENBERG WINES

### BREAK A LEG MERLOT - 2024

Stellenbosch kloof, Devon valley | Merlot | Stellenbosch



#### Technical Information

Attribute	Detail
Varietal Composition	100% Merlot
Wine of Origin	Stellenbosch
Vintage	2024
Soil Type	Decomposed granite, Koffieklip
Alcohol by Volume	13.9%
pH	3.52
Total Acidity	5.3 g/L
Residual Sugar	2.1 g/L
Barrel Type	French



#### In the Vineyard

70% of this wine is from a vineyard planted in the Stellenbosch kloof valley. It's planted in rich decomposed granite soils with 'koffieklip' in the topsoil. The remaining 30 % is from a vineyard planted in Devonvalley in Stellenbosch. This area is known for its rich clay soils which produce wines with great structure.

#### In the Cellar

All grapes were destemmed, and fermented naturally, with one long pump over every day for 3 weeks. The fermented grapes were lightly pressed, and the wine went through MLF in 3<sup>rd</sup> fill French barriques. After MLF the wines were racked and received their first Sulphur addition. No enzymes or commercial yeast was used in making the wines.

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