



Breton Cabernet Franc 2023

Technical information:

100% Cabernet Franc

W.O Stellenbosch

Soil: Decomposed granite, with koffieklip in top layer of soil

Alcohol Vol%: 13.5%

pH: 3.64

Total acidity: 5.4g/l

RS:1,8g/l

In the vineyards:

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

In the cellar:

The vineyard planted in 2004 is one of the few Loire Clone Cabernet Franc vineyards available. We use 100% whole bunch fermentation on this portion, and it makes up 25% of the final blend. The other vineyard was 100% destemmed and spent 8 weeks on the skins of the grapes this vintage. Only one punch down was done per day to keep the wine healthy. After pressing, the two parcels underwent malolactic fermentation in barrel on their own. The two components were blended after 10 months in barrel and bottled right after. No enzymes or commercial yeast was used in making the wines. 45% of the wine was aged in concrete and the rest in 500L old French oak barrels.

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, like 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.

