



VAN LOGGERENBERG WINES

BRETON CABERNET FRANC - 2025

Eerste Rivier, Polkadraai | Cabernet Franc | Stellenbosch

Technical Information

Attribute	Detail
Varietal Composition	100% Cabernet Franc
Wine of Origin	Stellenbosch
Vintage	2025
Soil Type	Decomposed granite, Koffieklip
Alcohol by Volume	13.8%
pH	3.67
Total Acidity	5.1 g/L
Residual Sugar	2.3 g/L
Barrel Type	French



In the Vineyard

The wine comprises fruit from two separate vineyard parcels, planted in 2004 and 2008 respectively. The grapes from each vineyard are harvested and vinified separately, and the resulting wines are blended only shortly before bottling. Both vineyards are planted on decomposed granite soils with a top layer rich in Koffieklip."

In the Cellar

The 2004 vineyard, planted to a Loire clone, underwent 100% whole-bunch fermentation and contributed 25% to the final blend. The second vineyard was fully destemmed and spent four weeks on the skins during this vintage, with only one punch-down performed per day. After pressing, the two parcels underwent malolactic fermentation separately, 40% in Concrete and the rest in barrel. The wines were blended after 11 months and bottled immediately thereafter. No enzymes or commercial yeast were used in the winemaking process. The wine was aged in 3rd French oak.

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