



VAN LOGGERENBERG WINES

LÖTTER CINSAUT - 2025

Franschoek | Cinsaut | Western Cape

Technical Information

Attribute	Detail
Varietal Composition	100% Cinsaut
Wine of Origin	Franschoek
Vintage	2025
Soil Type	Decomposed granite, Sandstone
Alcohol by Volume	13.34%
pH	3.6
Total Acidity	4.9 g/L
Residual Sugar	1.8 g/L
Barrel Type	French



In the Vineyard

The wine is made from the second oldest red wine vineyard in the country. The vineyard was planted in 1932 by Koos Lötter on his farm located in Franschoek. These old bush vines are dryland farmed and gives really produces exceptional fruit. The soils are decomposed granite with under laying sandstone which gives this wine its elegance and finesse.

In the Cellar

The grapes were 100% whole bunch. All grapes were left to ferment naturally, with one punch down performed daily. The wines underwent malolactic fermentation in 3rd-fill 500l French oak barrels. The wine was racked once after MLF and stayed in the oak for 10 months. No enzymes or commercial yeast were used in making the wines.

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