



Break a Leg Blanc de Noir 2019

Technical information

100% Cinsaut
W.O Stellenbosch
Soil: decomposed granite
Alcohol Vol%: 12,5%
pH: 3.36
Total acidity: 5.3g/l

In the vineyards

Grapes are from a 27 year old vineyard planted in decomposed granite soils in the Helderberg area of Stellenbosch. These bush vines are farmed solely for making this wine, the close proximity to the ocean and the constant sea breeze here providing a great salty finish and gives great focus on the palate.

In the cellar

All grapes were destemmed and lightly pressed to extract juice and a light colour without extracting too much tannin. Juice was left overnight to settle in a stainless steel tank without any settling enzymes before being transferred to old French oak barrels to ferment naturally and also avoid the usual sweet flavours associated with blanc de noirs. The wine went through Malolactic fermentation which also adds complexity to the wine. The wine spent 8 months in barrel before bottling. No enzymes or commercial yeast was used in making the wines.

Label story

Lukas had to undergo two big knee surgeries in our first harvest season as is shown by the leg in a brace on the label and the silhouette of the man plotting his next move. With the help of great friends and family it all came together in the end and this wine is a celebration of overcoming hard times and never giving up. In the same way one wishes a performer to “break a leg”, the name celebrates all the hard work we put in to achieve our goals. The protea on the stamp emphasises our South African heritage while the tortoise symbolises the speed at which Lukas was able to work during that first harvest. The donkey is a tongue in cheek reminder of how stubborn Lukas was in not compromising on doing any of the work himself despite not being as mobile as he would have liked.

