



Breton Cabernet Franc 2018

Technical information

100% Cabernet Franc

W.O Stellenbosch

Soil: Decomposed granite, koffiekliip

Alcohol Vol%: 13%

pH: 3.64

Total acidity: 5.2g/l

In the vineyards

The wine is made up of three parcels of fruit which are picked and vinified separately and only blended together before bottling. The three vineyards are planted on decomposed granite with Koffiekliip in the top layer of soil.

In the cellar

50% of the final wine was whole bunch fermented. The destemmed grapes were left on their skins for two weeks after alcoholic fermentation to add depth to the mid palate. Only one punch down was done per day. After pressing, the three parcels underwent malolactic fermentation in barrel on their own. The wines were blended together after 10 months in barrel and bottled right after. No enzymes or commercial yeast was used in making the wines.

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 where we made the final decision to start Van Loggerenberg Wines. The silhouette of the woman symbolises the elegance of Cabernet Franc and is emphasised again by the Percheron horse. The Percheron breed is always perceived as this rough brute of a horse but in my view is very elegant and in that way similar to 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, while the stamp shows a Donnie Merino sheep, which was first cloned on Elsenburg and is symbolic of my studies there.

