



Breton Cabernet Franc 2021

Technical information

100% Cabernet Franc
W.O Stellenbosch
Soil: Decomposed granite, with koffieklip in topsoil
Alcohol Vol: 13%
pH: 3.62
Total acidity: 5.2g/l

In the vineyards

The wine is made up of two parcels, the majority from Klein Welmoed Farm (65%) which was planted in 2008 and the remaining 35% from Bluegum Grove Farm on the Vlaeberg Road planted in 2004. The grapes are picked and vinified separately and only blended before bottling. The two vineyards are planted on decomposed granite with Koffieklip in the top layer of soil.

In the cellar

30% of the final wine was whole bunch fermented while 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 different components were blended after 10 months in barrel and bottled right after. No enzymes or commercial yeasts were 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 that 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. This 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, which was the only vineyard used in the first vintage of 2016.

