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content/plugins/vinest-pdf-  
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## Patatsfontein Wines

2020

# 'PATATSBLANC'

*White Blend | Montagu - South Africa*



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 78% Chenin Blanc - 22%  
Colombard

**Vineyard:** Patatsfontein Vineyard

**Vine Age:** 16-36-years-old

**Soil Type:** Grey slate and shale

**Viticulture:** Practicing Organic

**Fermentation:** Native – Chenin in  
cement and Colombard in fourth  
passage 600L Stockinger tonneau

**Skin Contact:** None

**Aging:** 10 months in cement and  
fourth passage 600L Stockinger  
tonneau

**Alcohol:** 13.2%

**pH:** 3.33

**Total Acidity:** 5.5 g/L

**Total SO2:** 45 ppm

**Total Production:** 291 cases

**UPC:** 0700083416667

### Reviews

Platter's Guide | 90 points

Tim Atkin, MW | 91 points

### About

If the old vine, single vineyard, Patatsfontein Chenin Blanc has entered the echelon of 'first growth' Chenins in South Africa, this vineyard blend has done the same for white blends as well. This is the wine that defines this unique and incredible site. One that legend Chris Alheit told Fritz that his father-in-law should stop selling the fruit to the co-op but Chris didn't have time to make the wine himself. Chris introduced Reenen and the rest was history. Montagu slate shines here and this wine is a fresh, mineral driven blend.

All of the fruit was hand-harvested and the varieties kept separate. The fruit was whole-bunch pressed directly to a few 10hL cement tanks for the Chenin Blanc and a couple of 600L Stockinger barrels for the Colombard. Fermentation occurred naturally and over the course of nearly three weeks on the gross lees. After 10 months of aging and without any rackings, the lots were blended to a stainless-steel tank to settle, then bottled without fining or filtration and with a small addition of sulfur.

### Tasting Note

A substantial wine that's full of personality. The nose shows a floral top note before pear, peach, apple and citrus with a hint of reduction in the background while the palate has good weight and texture, the acidity is nicely coated and the finish gently savory.