



Saga Vineyards

2021

'PATATSBLANC'

White Blend | Montagu - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 55% Colombard - 45% Chenin Blanc

Vineyard: Patatsfontein Vineyard

Vine Age: 34-years-old (Colombard) - 15-years-old (Chenin Blanc)

Soil Type: Grey slate and shale

Viticulture: Practicing organic

Fermentation: Native - 100% whole-bunch pressed (Chenin in concrete and Colombard in fourth passage 600L Stockinger tonneau)

Skin Contact: None

Aging: 10 months on gross lees in fermentation vessels (no battonage)

Alcohol: 12.5%

pH: 3.19

Total Acidity: 6.4 g/L

Total SO2: 80 ppm

Total Production: 542 cases

UPC: 0700083416667

Reviews

Platter's Guide | 92 points

Tim Atkin, MW | 92 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. The 2021 vintage sees Colombard take the lead as the dominant variety in the blend.

All of the fruit was hand-harvested and the varieties kept separate. The fruit was whole-bunch pressed directly to a few 10hL concrete 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 or battonage, 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. The palate has good weight and texture, the acidity is nicely coated and the finish gently savory.