



Saga Vineyards

2021

PATATSFONTEIN

Steen | Montagu - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Chenin Blanc
Vineyard: Patatsfontein Vineyard
Vine Age: 36-years-old
Soil Type: Karoo Slate
Viticulture: Practicing organic
Fermentation: Native – in old 225L French barriques
Skin Contact: None
Aging: 10 months sur-lie in old 225L French barriques
Alcohol: 12.8%
pH: 3.3
Total Acidity: 5.7 g/L
Total SO₂: 75 ppm
Total Production: 125 cases
UPC: 0700083186515

Reviews

The WineMag | 96 points
Tim Atkin, MW | 95 points
Vinous | 92 points

About

The Patatsfontein Steen is now in its eighth vintage and Reenen, Henk and Fritz finally feel they are really heading in the right direction with the single-vineyard expression of terroir. This wine has risen the ranks of the great Chenin Blancs in South Africa in a very short time. Reenen continues to harness the shrieking acidity and minerality that the Patatsfontein brings at 2,000 feet in elevation in the Keisie Valley of the Klein Karoo. The soils here have a heavy lime base which brings a 'Burgundy-esque' finesse to the wine.

The fruit was hand harvested and whole-bunch pressed with full lees directly to old French barriques. The turbid juice is beaten up a lot with battonage early on and fermentation occurs naturally and without any addition, finishing over the course of nearly two weeks. The lees are quite thick and come spring time malolactic fermentation occurs naturally in some (2/3) of the barrels. After 10 months of aging the wine is racked to tank where the wine naturally settles and it was bottled without fining or filtration and a small addition of sulfur.

Tasting Note

There is an easy nonchalance about this wine. Beautiful aromas of pear and citrus, followed by an energetic and mineral palate. The finish lingers with a lemon-like acidity and a delicate fabric of peaches and herbs.