Saga Vineyards

2020

'DOORTJIE'

Colombard | Montagu - South Africa

NATURAL ORGANIC VEGAN

Stats

Grapes: 100% Colombard
Vineyard: Patatsfontein Vineyard - Doortjie Block
Vine Age: 34-years-old
Soil Type: Limestone riddled Karoo grey slate
Viticulture: Practicing Organic
Fermentation: Native – neutral 600L French oak puncheon
Skin Contact: None
Aging: 10 months sur-lie in a single 600L neutral French puncheon
Alcohol: 13.1%
pH: 3.24
Total Acidity: 6.1 g/L
Total SO2: 62 ppm
Total Production: 66 cases
UPC: 6008409000182

Reviews

Platter's Guide | 94 points
Tim Atkin, MW | 93 points
The WineMag | 92 points

About

For the first time since working with this site, Reenen felt the Colombard should stand on its own. The intensity of the 2020 vintage coupled with intense vineyard work has resulted in a terroir-driven wine that in many ways transforms this variety. This true destination vineyard in Montagu has become somewhat of a cult sensation by those in the know and while quantities are very small, one 600L barrel for this vintage, the 'Doortjie' appears to be the next wine in the stable of great single-vineyard offerings. The wine is named after the Dutch word for 'door' as this block is the first one after you enter into the vineyard.

The fruit was hand-harvested and chilled overnight. The next morning the fruit was entirely whole-bunch pressed directly to a single 600L old French barrel. The wine settled lightly for 24 hours prior to being stirred up a bit to get the fermentation quickly started without any additions. After that one light handling the wine sat on its primary lees without any battonage over a 10 month period of time. It was bottled directly from barrel without fining but with a coarse filtration and a small 45ppm addition of sulfur.

Tasting Note

This shows subtle aromatics of pear, peach skin, a salty mineral tone and a subtle aroma of wet earth. The palate has a tea note that definitely highlights the complexity of this often maligned grape.