



## Vino pH

2021

'PHD'

*Bukkettraube Méthode Ancestrale | Swartland - South Africa*



NATURAL



VEGAN

### Stats

**Grapes:** 100% Bukkettraube  
**Vineyard:** Lemoenfontein Farm (Siebretskloof, Paardeberg)  
**Vine Age:** 43-years-old  
**Soil Type:** Decomposed granite  
**Viticulture:** Sustainable – dry-farmed  
**Fermentation:** Native – started in 29hL concrete tank, continued in stainless-steel and finished in bottle  
**Skin Contact:** 5 days  
**Aging:** 5 months on lees in bottle  
**Alcohol:** 11.5%  
**Residual Sugar:** 2.41 g/L  
**pH:** 3.54  
**Total Acidity:** 6.01 g/L  
**Total SO<sub>2</sub>:** 40 ppm  
**Total Production:** 366 cases

### About

This is the second release from the pH ladies. Pauline had worked alongside Adi Badenhorst for a few years and had a good knowledge of this little parcel of 40+-year-old vine Bukkettraube from the adjacent farm to Adi's Kalmoesfontein. Pauline and Hanneke enlisted the help of Adi (D in the PhD) for cellar space, a little winemaking assistance, and of course a drinking buddy during the painful disgorgement times. What is Bukkettraube? Well it was established in the late 19th century in Franken, Germany as a cross between Silvaner and Schiava (Trollinger). It is no longer grown in Germany due to its susceptibility to powdery mildew. South Africa has more of this grape planted than any other country (217 acres) with the vast majority being in Malmesbury and the Paardeberg. It is muscat-like and makes for a genius pét-nat!

The fruit was hand-harvested and fully destemmed. The grapes were placed in two 29hL concrete tanks where fermentation started without any additions on the skins. After five days the grapes were pressed to temperature controlled stainless-steel tanks where the fermentation continued for another five days. When the wine was approaching dryness it was bottled to finish fermenting in bottle. Pauline, Hanneke, and Adi took turns riddling the bottles over five months and the bottles were disgorged in the early spring, with a small addition of wine and sulfur was added post-disgorgement.