



## Stats

**Grapes:** 51% Grenache Blanc - 33%

Chenin Blanc - 16% Bukettraube

**Vineyard:** Kalmoesfontein

(Paardeberg, Swartland)

**Vine Age:** 46-years-old

**Soil Type:** Decomposed granite

**Viticulture:** Sustainable – dry-farmed

**Fermentation:** Native – started in 29hL concrete tank and used barrels, continued in stainless-steel and finished in bottle

**Skin Contact:** 8 days

**Aging:** 18 months on lees in bottle

**Alcohol:** 13.5%

**Residual Sugar:** 3.4 g/L

**pH:** 3.62

**Total Acidity:** 4.5 g/L

**Total SO2:** 27 ppm

**Total Production:** 250 cases

**UPC:** 781718438155

## Vino pH

2023

**'PHD'**

*Méthode Ancestrale | Swartland - South Africa*



NATURAL



VEGAN

## About

This is the second wine to join the Vino pH lineup. Hanneke sources the fruit for this wine from Adi Badenhorst's farm, Kalmosfontein, on the Paardeberg Mountain in the Swartland. The soils here are decomposed granite, and give incredible freshness to this wine. The 2023 vintage saw Grenache Blanc take over as the dominant grape in the blend, while keeping smaller portions of Chenin Blanc and Bukettraube (a cross between Silvaner and Schiava a.k.a. Trollinger). 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 before eight days of spontaneous co-fermentation. The wine was bottled mid-harvest and then aged for 18 months in bottle before riddling and disgorgement. No fining or filtering, and just a small sulfur addition was made.

## Tasting Note

Shows a nose of apple, apricot, tropical fruit, and lemon. The palate is lively and crisp with honeysuckle, floral and grapefruit notes supported by subtle bubbles and some nice tannins from the skin contact.

