

'22

Palomino
A1596



pH

Alc. 11% Vol. | W.O. Piekenierskloof
750 ml | Wine of South Africa
Contains Sulfites

ALCOHOL ABUSE IS DANGEROUS TO YOUR HEALTH

Vino pH

2022

'PH'

Palomino | Piekenierskloof - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Palomino

Vineyard: Bergendal Farm

Vine Age: 55-years-old

Soil Type: Decomposed granite with clay

Viticulture: Sustainable – dry-farmed

Fermentation: Native – open-top fermenters for 3 days before being pressed to old French 500L puncheons

Skin Contact: 3 days

Aging: 11 months in 100% old French 500L puncheons

Alcohol: 11%

Residual Sugar: 1.9 g/L

pH: 3.47

Total Acidity: 4.3 g/L

Total SO2: 60 ppm

Total Production: 325 cases

UPC: 781718438131

About

Hanneke decided to tell the story Palomino because she feels that it really tells the story of South Africa. Palomino is known for its leading role in the brandy industry, but Hanneke wanted to showcase it in a single varietal wine to show the other side of this amazing grape. The pH Palomino is made from tiny volumes of high quality fruit from the Piekenierskloof, the mountainous ward of the Citrusdal Mountain district. This area is known for its large diurnal shifts. The ripening phase in the summer of 2022 was dry and warm which let the grapes' tannins ripen to give beautiful yellow fruit aromas. At the same time, the cool evenings helped to keep some freshness and salinity. The vineyard, which was planted in 1968 on typical Table Mountain sandstone, is situated 670m above sea level. The vines are big, beautiful storytellers and are loaded with large pale, yellow bunches at harvest time.

The grapes were harvested by hand and fermentation was carried out spontaneously in open-top stainless fermenters for three days while the skins soaked with the juice. After 72 hours, the juice was pressed off the skins and finished fermenting in old, 500L French puncheons at a rented Paardeberg cellar. After 11 months, the lots were racked to tank and bottled without fining or filtration, and just a kiss of sulfur.

Tasting Note

A swirl of yellow fruits and dried hay bales waft from the glass. The palate reveals a hint of saltiness, mingled with mild floral nuttiness and gentle acidity. It's luscious and almost velvety, yet still light; the finish is vibrant and bright.

