



## Stats

**Grapes:** 100% Palomino  
**Vineyard:** Bergendal Farm  
**Vine Age:** 54-years-old  
**Soil Type:** Decomposed granite with clay  
**Viticulture:** Sustainable – dry-farmed  
**Fermentation:** Native – old French  
500L puncheons (50% whole-bunch pressed - 50% de-stemmed)  
**Skin Contact:** 7 days - 50% of the lot  
**Aging:** 11 months in 100% old French 500L puncheons  
**Alcohol:** 12%  
**Residual Sugar:** 1.9 g/L  
**pH:** 3.42  
**Total Acidity:** 4.5 g/L  
**Total SO<sub>2</sub>:** 63 ppm  
**Total Production:** 288 cases  
**UPC:** 781718438131

## Reviews

Tim Atkin, MW | 92 points

## Vino pH

2021

# 'PH'

*Palomino | Piekenierskloof - South Africa*



NATURAL



ORGANIC



VEGAN

## About

Vino pH is an adventure in wine by Pauline (the Fabulous Frenchie) & Hanneke (the Sensational Saffa), two young passionate women winemakers driven by their curiosity and energy for life. They both see wine in the same way, a product of science but also of the soul. They decided to journey into the land of Palomino because they feel that it really tells the story of South Africa. Palomino is known for its leading role in the brandy industry, but Pauline and 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, which really help to retain acidity. The vineyard, which was planted in the 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 at 21 Balling to try to get some nice tannins in the skins. Fermentation was carried out spontaneously in old French 500L puncheons at a rented Paardeberg cellar. They pressed half of it and put the juice in 500L barrels to ferment. The other 50% was de-stemmed and fermented on the skins for 7 days. After pressing, this portion also aged in old 500L barrels. The wines were racked to tank, and bottled without fining or filtration, and just a kiss of sulfur.

## Tasting Note

A whirl of apricots, peaches, and hay flow off the rim of the glass. There is a salty hint on the palate, with mildly floral nuttiness and subtle acidity. Luscious and nearly oily, but without heaviness.