



Patatsfontein Wines

2019

'PATATSBLANC'

White Blend | Montagu - South Africa



NATURAL



ORGANIC

Stats

Grapes: 70% Colombard - 30% Chenin Blanc

Vineyard: Patatsfontein Vineyard

Vine Age: 15-35-years-old

Soil Type: Grey slate and shale

Viticulture: Practicing Organic

Fermentation: Native – small portion

as a field blend in concrete with the remainder separate in stainless steel and a cement tank

Skin Contact: None

Aging: 10 months in two 600L

Stockinger tonneaus, eight neutral French barriques and one 1hL cement tank

Alcohol: 13.1%

pH: 3.16

Total Acidity: 6 g/L

Total SO2: 55 ppm

Total Production: 458 cases

UPC: 0700083416667

Reviews

Platter's Guide | 90 points

Tim Atkin, MW | 92 points

About

If the old vine, single vineyard, Chenin Blanc has entered the echelon of 'first growth' Chenins in South Africa, this field blend has done the same for white blends as well. This is the wine that defines this unique and incredible site. One that legend Chris Alheit told Fritz that his father-in-law should stop selling the fruit to the co-op but Chris didn't have time to make the wine himself. Chris introduced Reenen and the rest was history. Montagu slate shines here and this wine is a fresh, mineral driven blend.

All of the fruit was hand-harvested with a portion of the grapes being fermented as a field blend (late picked Chenin Blanc) in concrete though the majority were kept separate. The grapes were whole-bunch pressed to stainless steel fermenters and one 1,000L cement tank for fermentation, where it occurred naturally and without any additions. The cement portion was kept on its gross lees for full maturation while the stainless-steel fermentations were racked to two 600L Stockinger tonneau and a few neutral 225L barriques for aging on the fine lees. After 10 months of aging the lots were blended to a stainless-steel tank to settle, and then bottled without fining or filtration and with a small addition of sulfur.

Tasting Note

A substantial wine that's full of personality. The nose shows a floral top note before pear, peach, apple and citrus with a hint of reduction in the background while the palate has good weight and texture, the acidity is nicely coated and the finish gently savory.