



Patatsfontein Wines

2019

“PATATSFONTEIN”

Steen | Montagu - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Chenin Blanc
Vineyard: Patatsfontein Vineyard
Vine Age: 35-years-old
Soil Type: Limestone riddled grey slate
Viticulture: Practicing Organic
Fermentation: Native – in fourth passage 225L French barrique
Skin Contact: None
Aging: 11 months sur-lie in fourth passage 225L French barrique
Alcohol: 13.4%
pH: 3.36
Total Acidity: 5.5 g/L
Total SO2: 56 ppm
Total Production: 108 cases
UPC: 0700083186515

Reviews

Platter's Guide | 93 points
Tim Atkin, MW | 94 points
The WineMag | 97 points

About

This is now in its sixth vintage and Reenen, Henk and Fritz finally feel they are starting to find the direction the vineyard and site is wanting to direct them. This wine has risen the ranks of the great Chenin Blancs in South Africa in a very short time. Reenen continues to harness the shrieking acidity and minerality that the Patatsfontein brings at 2,000 feet in elevation in the Keisie Valley of the Klein Karoo. The soils here have a heavy lime base which brings a 'Burgundy-esque' finesse to the wine. The vintage was extremely even ripening and classic warm days equal to that of the Swartland but with very, very cool nights. The diurnal swing of 40°F is not uncommon here and was so in 2019. The yields are naturally low here due to the older vines but primarily from the poor fruit sets from the gusty winds.

The fruit was hand harvested and whole-bunch pressed with full lees directly to old French barriques. The turbid juice is beaten up a lot with battonage early on and fermentation occurs naturally and without any addition, finishing over the course of nearly two weeks. The lees are quite thick and come spring time malolactic fermentation occurs naturally in some (2/3) of the barrels. After 11 months of aging the wine is racked to tank where the wine naturally settles and it was bottled without fining or filtration and a small addition of sulfur.

Tasting Note

The aromatics boast mineral-laden notes of wet stones, crushed granite, slate with dried hay, green pears and tangerine peel. The palate shows a fine, harmonious balance with plenty of subtle complexity of pineapple pastille, green apple, crunchy white peach and a pithy stony mineral veneer. The finish is penetrating and angular with compelling acid driving the wine home. This will age gracefully.