



Patatsfontein Wines

2020

“PATATSFONTEIN”

Steen | Montagu - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Chenin Blanc
Vineyard: Patatsfontein Vineyard
Vine Age: 35-years-old
Soil Type: Karoo Slate
Viticulture: Practicing Organic
Fermentation: Native – in fifth passage 225L French barrique
Skin Contact: None
Aging: 10 months sur-lie in fifth passage 225L French barrique
Alcohol: 13.5%
pH: 3.33
Total Acidity: 5.5 g/L
Total SO₂: 43 ppm
Total Production: 100 cases
UPC: 0700083186515

Reviews

The WineMag | 93 points

About

This is now in its seventh 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 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

On the nose, a slight hint of peach reveals itself behind an alluring earthiness. The palate is round, and expands in the mouth with each sip alongside medium acidity. The finish is mineral and long.