



Vino pH

2019

'PH'

Palomino | Piekenierskloof - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Palomino

Vineyard: Bergendal Farm

Vine Age: 51-years-old

Soil Type: Decomposed granite with clay

Viticulture: Sustainable – dry-farmed

Fermentation: Native – 80% foot-stomped - 20% whole-bunch fermented

Skin Contact: 7 days - 80% of the lot

Aging: 11 months in 29hL concrete eggs

Alcohol: 12.5%

Residual Sugar: 1.7 g/L

pH: 3.46

Total Acidity: 5 g/L

Total SO2: 100 ppm

Total Production: 158 cases

UPC: 781718438131



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 later in the season to try to get some nice tannins in the skins. Fermentation was carried out spontaneously in old French oak at a rented Paardeberg cellar, with 80% seeing 7 days of skin contact and gentle foot stomping, and the other 20% fermenting whole-bunch. When dry, the wine was transferred to 29hL concrete eggs, where it rested for 11 months. It was racked back 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, leading to a grippy and tantalizing palate. It is highly mineral, which is balanced nicely by a luscious viscosity. The finish is reminiscent of a lemon cream pie; rich and round, but still light and airy. Beautiful dichotomy.