

PATINA

SOUTH AFRICA

2019 CHENIN BLANC

WINE OF ORIGIN SWARTLAND

Both the Syrah and Chenin Blanc are farmed on our beautiful Swartland property, Goldmine Farm. The property is situated on the Riebeeksrivier Road, between Riebeeck-Kasteel and Malmesbury and sits on the south-western slopes of the Kasteelberg. This pocket of the Swartland undoubtedly produces some of the finest grapes in the appellation. The soil types on Goldmine include Brown Schist, Blue Schist, and Quartz, along with deposits of Table Mountain Sandstone (weathered and washed from the Kasteelberg). Our experience of Goldmine and its soils results in concentrated, yet finessed, textured and well-structured wines.

The name Patina is derived from its source. Relating gold prospectors with their mining pans and the patina that developed on their equipment over time.

WINEMAKER'S COMMENTS:

Grapes for our Patina Chenin Blanc are from a single site at our Goldmine Estate, grown on schist and decomposed dolomitic granite. Chenin has a particular affinity for the warm, Mediterranean terroir along the Riebeeks River, at the foothills of the Kasteelberg, in the Swartland district. Cooler night temperatures, without prolonged heat waves during the day, created an excellent diurnal range and favourable ripening conditions. The grapes were harvested with optimal natural analyses, reflecting the even ripening. One-third of the grapes fermented spontaneously in concrete eggs, while the second component was whole bunch pressed and then matured in seasoned French barriques and concrete eggs for 12 months. The third component was skin fermented and pressed off the skins halfway through fermentation, then transferred to our nomblot concrete eggs to concrete.

TASTING NOTES:

The nose is initially shy, yet very complex, offering subtle layers of citrus and stone fruit aromas, and whiffs of angelica, acacia flower and allspice. Flavours of lemon, yellow apple and nectarine follow through onto an elegant, balanced palate with delicate notes of greengage, papaya, yellow apple and passion fruit. The wine is light to medium bodied, with a smooth, fleshy texture and vibrant, integrated acidity. Lime zest, green apple and lemongrass linger on a clean, refreshing finish with hints of orange blossom, ginger and saffron.

ALCOHOL: 13.11% Vol
RS: 2.00 g/l
TA: 6.00 g/l
PH: 3.45



GOLDMINE FARM, RIEBEEKSRIVIER RD, RIEBEECK KASTEEL.