

Vinification for the 3 white wines are the same:

Grapes were wholebunch pressed and settled for 12 hours without enzyme. The juice was moved into older French oak barrels where Alcoholic and Malolactic fermentation took place naturally. It was then aged on the primary lees for 9-10 months without any batonage. First time wine was racked for blending and the final blend was bottled 2 weeks later.

Patatsfontein 2017:

Alc	-	13.4 %
Rs	-	1.0 g/l
TA	-	6.2 g/l
pH	-	3.31

Patatsblanc 2017:

Alc	-	13.68%
Rs	-	1.1 g/l
TA	-	6.4 g/l
pH	-	3.31

Kottabos white 2017:

Alc	-	13.81 %
Rs	-	1.9 g/l
TA	-	5.8 g/l
pH	-	3.42

Kottabos red:

72% Grenache and 28% Syrah

Grenache was wholebunch fermented in open top barrels. The wine was left for about 10 days on its skin after alcoholic fermentation. The wine was pressed and malolactic fermentation took place and older French oak and wine was left to age for another 10 months.

Syrah was destemmed, fermented and aged for 10 months in stainless steel tanks. No oak was used during the ageing process to preserve the perfumed fruit flavours.

Kottabos red 2017:

Alc	-	13.67%
Rs	-	1.1 g/l
TA	-	5.1 g/l
pH	-	3.60