



**BERGSIG**  
ESTATE • LANDGOED

SINCE 1843 SEDERT

## Patmos Chenin Blanc Reserve 2021

*Dried Apricots and Ripe Citrus*



### Tasting notes:

Rich aroma of dried apricots and ripe citrus complemented by a touch of wood. This is an elegant, yet complex wine with excellent maturation potential. The full creamy texture of this wine makes it a great food companion.

### Analysis:

Alc.: 14.25%  
RS: 4.5 g/l  
TA: 6.8 g/l  
pH: 3.69

### Vinification:

Early morning handpicked from a single vineyard. Left on the lees for 60 days for added complexity. A careful approach to wood maturation was followed, and meticulously tried and tested to ensure optimum elegance and mouthfeel. The wine was fermented and matured for 9 months in 300 litre French oak barrels.

### Terroir:

Mediterranean climate with annual rainfall of approximately 1000mm. The Estate is located on the upper slopes of the Breede River Valley at 240 – 350m above sea level. Cold winters with snow until late Spring, resulting in slow ripening. Harvest usually starts 2 – 3 weeks later than the rest of the country. Significant variation in diurnal temperature occurs in our region, with good sugar development during the warmer days while the drop in temperature at night preserves the balance of natural acids in the grapes. The soil is defined by a major geological fault, the Worcester Fault, which runs through the valley. Hills are composed of weathered sandstone and the valley floor is sedimented by a diversity of soil parent materials

### Awards:

Michelangelo International Wine and Spirit Awards  
Veritas 2022  
Platter's Wine Guide 2023

Gold  
Double Gold  
4 Star