

Lategan Patmos Chenin Blanc Reserve 2017

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.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Bergsig Estate

winemaker : De Wet Lategan

wine of origin : Breedekloof

analysis : alc : 14.2 % vol rs : 3.2 g/l pH : 3.58 ta : 6.9 g/l

type : White

pack : Bottle **size :** 750ml **closure :** Cork

Veritas Awards 2018: Gold

Platter's Wine guide 2020: 4 Stars

ageing : The full creamy texture of this wine makes it a great food companion.

The Padmos ship, often called Patmos, was a spectacularly elegant vessel which cut through the oceans for two decades, spanning 1723 to 1752. On 25 August 1735, she brought with her a particularly precious cargo to the Cape: Bergsig forefather Johann Herman Lategan.

in the vineyard : Mediterranean climate with \pm 980mm rainfall per year. The Estate is located in the upper slopes of the Breede River Valley at 240 - 350m above sea level. Winters are cold with snow until late in Spring. Temperatures during Spring are low resulting in slower ripening.

Significant temperature variation with warm days ensures good sugar development 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.

about the harvest: Early morning handpicked from single vineyard.

Harvest usually starts 2 - 3 weeks later than other wine areas.

in the cellar :

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 12 months in 300 litre French oak barrels.

