

Piekenierskloof Chenin Blanc 2023



Nestled in the Citrusdal Mountains, some 50 kilometers north of Swartland, is the magnificent Piekenierskloof plateau, which provides the perfect natural environment for vineyards to thrive. At 750 meters above sea level, the plateau's climate is characterised by warm days and cool nights, which allow grapes to slowly ripen and develop complex fruit flavours. Ungrafted bush vines planted since the 1960's is still used in the production of Piekenierskloof Wine Company's range of wines.

IN THE VINEYARD

Grapes are sourced from vineyards in the Piekenierskloof region. They are dry land bush vine vineyards and grow on sandy loam soils. The vines are farmed meticulously and the yield between 5 and 8 ton per hectare. Harvesting took place from middle to end of February.

WINEMAKING

Grapes were handpicked very early in the morning allowing the fruit to retain their natural flavor. Only the free run juice was used, allowed to settle. Stainless steel natural fermentation took place until about 13-degree Balling, before being inoculated with cultivated yeast strain. The wine was left on the lees for about 4 weeks before being racked. A small portion (15%) of the wine was matured in older French oak 300-liter barrels for 4 months.

WINE INFORMATION

Production area: Piekenierskloof
Cultivar: 100% Chenin Blanc

TECHNICAL INFORMATION

Alcohol: 13.2 vol %
pH: 3.38
Total Acid: 5.7 g/l
RS: 2.7 g/l

TASTING NOTE

Yellow peach, ripe pear and apricot on the nose with juicy tropical fruit on the palate, complemented by soft notes of lime. The wine is showing minerality and a lingering freshness.

FOOD PAIRING

Exceptional with shellfish, vegetarian dishes containing aubergine, leeks and peppers, salads with a light vinaigrette, oysters, asparagus with hollandaise and goat's milk cheese.

Serve between 10-12°C for best results and can cellar for 2 – 3 years.

