



WINES OF THE PIEKENIERSKLOOF

Syrah Mourvedre Grenache - 2021

The wine has lovely up-front fruit and perfume on the nose, while the palate is spicy and full bodied, with a long finish and great structure. Really matches well with meat dishes.

Winemakers Word:

We blended this wine from some of our up and coming vineyards. The blend comprises of 66% Syrah, 22% Mourvedre and 12% Grenache,. All the wines were wild fermented individually in open bins and aged in 3rd-5th fill French Oak barrels. The pump-over's were done by siphon to avoid any mechanical harm to the skins. Malolactic fermentation occurs naturally, then small amounts of Sulphur are added only once completed. The wine spent 8 months in the barrels, then blended and bottled. It is really exciting to see what potential is coming out of these young vines.

Viticulture:

The Grenache block is unirrigated bush vine, that is on a west facing slope, and mainly gets the late afternoon sun. Both the Syrah and Mourvedre are on North-West facing slopes, perfectly suited for these varieties. All 3 varieties are on weathered sand stone. We ensure that tannins are ripe when picked.

Analysis:

Alcohol:	13.00 %
Total Acidity:	5.3g/l
Residual Sugar:	2.0 g/l
pH:	3.51
Free SO ₂ :	22ppm
Total SO ₂ :	86ppm
Bottling date:	8 February 2022
Total Litres:	6792

