

# 2023 Piekenierskloof **Tannat**

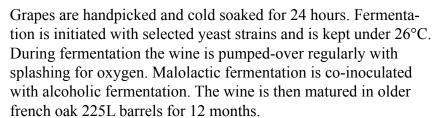




## **Food Pairing**

This wine goes well with beef steak or venison. A nice Kudu fillet is a perfect match!

# Winemaking



# **Tasting Profile**

A good balance between red and black fruit, with notes of buchu, spice and toastiness. Well-structured tannins, making it a great companion for hearty dishes.





## **Sipping Stories**

The Tannat is vinified from a single bush vine vineyard on a north facing slope on the farm Heidedal. The national grape of Uruguy, Tannat's second home after Madiran in Southwest France, is famous for its intense blueberry flavour, similar to that of Cabernet Sauvignon. It ripens earlier though and is much more drought resistant, making it a good contender for the name 'Piekenierskloof's little Cabernet'.

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.



Serving Temp

Piekenierskloof



pH: 3.44 Total Acid: 6.0 g/l

Residual sugar: 3.9 g/l