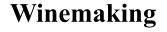
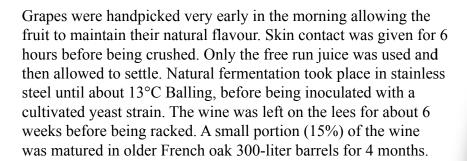


# 2025 Piekenierskloof Chenin Blanc

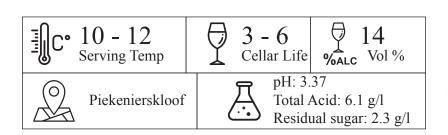
# Chenin Blan





## **Tasting Profile**

The aroma of this wine is characterized by yellow peach, ripe pear and apricot, while the palate delights in juicy tropical fruit, accentuated by gentle hints of lime. This wine exhibits a mineral essence and maintains a refreshing, lingering finish.







### **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.



Chenin Blanc

Piekenierskloof

### **Sipping Stories**

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.

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.