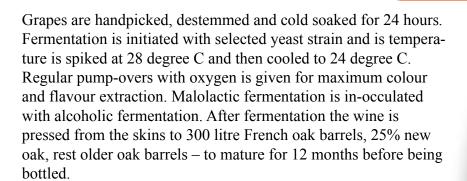


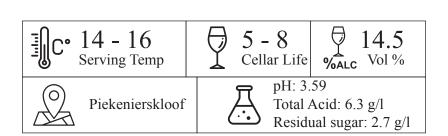
2023 Piekenierskloof Pinotage

Winemaking



Tasting Profile

The Pinotage is an excellent example of a pure South African Pinotage, showcasing intense and vibrant dark red fruit, ripe cherries and plums. The mouthfeel has a rich texture, with firm tannins, full bodied and great length.







Food Pairing

This wine pairs well with beef steak or venison - Kudu fillet is a perfect match!



Pinotage

Piekenierskloof

Sipping Stories

Grapes are sourced from vineyards in the Piekenierskloof region. These vineyards are all non-irrigated bush vines and grow on sandy, loam soils. The vineyards are meticulously farmed and managed to yield below 5 tons per hectare and hand harvested during the second week 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.