

Piekenierskloof

Bergendal Chenin Blanc 2015

Nestled in the Citrusdal Mountains, some 50 kilometres 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 hot (warm) days and cool nights, which allow grapes to slowly ripen and develop complex fruit flavours. Ungrafted bush vines planted in the 1950's are still used in the production of Piekenierskloof Wine Company's range of Fairtrade wines.

IN THE VINEYARD

Grapes are sourced from vineyards in the Piekenierskloof region. Vineyards are planted in 1963, which makes the vines 52 years old. These vineyards are all bush vines and grow on sandy, loam soils. The vineyards are meticulously farmed and managed to yield below 3-4 tons per hectare. Hand harvested middle to end 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 and inoculated with selected yeast strain, fermenting in new 500L French oak barrels for 6 months.

WINE INFORMATION

Production area: Piekenierskloof
Cultivar : 100% Chenin Blanc

TECHNICAL INFORMATION

Alcohol: 13.5 vol %
pH: 3.28
Total Acid: 6.65 g/l
RS: 1.94 g/l

TASTING NOTE

Beautiful white blossoms, tropical fruit with hints of vanilla on the palate. Rich, full and creamy with a well-balanced mid palate and elegant apricot that lingers on the finish.

FOOD PAIRING

This beautifully structured Chenin can be served and paired with varied spicy dishes, full flavoured fish, roast chicken, duck, pork chops and truffles. Ideal with crayfish, prawns, curries and four cheese gnocchi.

Serve between 10 - 12 °C for best results and can cellar for 3 – 4 years.

