

# Piekenierskloof Grenache 2014

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 1973, which makes the vines 42 years old. These vineyards are all 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 second week of March 2015.

## WINEMAKING

Grapes are handpicked and cold soaked for 24 hours. Fermentation is initiated with selected yeast strains and is kept under 26°C. Malolactic fermentation is completed in tank, 80% of the wine is matured for 12 months in 6 year old 225L barrels and 20% in new 225L barrels it is a blend of French and American oak

## WINE INFORMATION

Production area: Piekenierskloof  
Cultivar : 100% Grenache

## TECHNICAL INFORMATION

Alcohol: 14.0 vol %  
pH: 3.39  
Total Acid: 5.99 g/l  
RS: 3.37 g/l

## TASTING NOTE

Lots of beautiful blackberry, sweet dark fruit and Christmas cake spice on the palate with hints of cloves, aniseed and smokiness. Well balanced with elegant integrated tannins on a mouth filling, smooth long finish.

## FOOD PAIRING

The elegant spice of this Grenache makes it a perfect pairing to spiced and herb foods including roasted /grilled meats, lamb shank, duck breast, sausage, vegetables, tapas and many ethnic foods.

Serve between 10 -12 °C for best results and can cellar for 5 – 6 years.

